

PROFUMO

SPAZIO SENSORIALE

MENU

STARTERS

SUMMER EGGPLANT PARMIGIANA WITH DATTERINO TOMATO SAUCE, BUFFALO MOZZARELLA, GRANA CHEESE, AND BASIL (3,6)	12
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TENDERLOIN BEEF TARTARE WITH POACHED EGG AND HONEY MUSTARD (6,12)	16
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TUNA TACOS WITH HERB POTATO PUREE AND LIME AVOCADO SAUCE (3,9)	16
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MARINATED NORWEGIAN SALMON WITH BEETROOT AND MESCAL, HERB CHEESE MOUSSE, AND CHIPS (3,5,9)	16
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AROMATIC SALAD WITH AVOCADO, FENNEL, CHERRY TOMATOES, AND EXTRA VIRGIN OLIVE OIL	12
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GASTRONOMY

OUR FINEST OF CURED MEATS AND CHEESES "THE EXCELLENCES" (6)	28
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HAND-CUT IBERICO HAM WITH PAN Y TOMATE (3)	28
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PARMA HAM AND BUFFALO MOZZARELLA DOP (6)	16
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BURRATA AND ANCHOVIES (6,9)	12
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BURRATA AND CONFIT CHERRY TOMATOES (6)	12
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ARTISANAL BRUSCHETTA WITH SUN-DRIED TOMATOES, BURRATA, AND BASIL (3,6)	10
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PASTA

SCORFANO CALAMARATA WITH ASPARAGUS AND LEMON ZEST (9,3)	16
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POTATO GNOCCHI WITH SHRIMP* RED DATES AND PARMESAN SHAVINGS (3,4,6)	16
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CARBONARA STUFFED TORTELLONI WITH PECORINO CHEESE AND CRISPY GUANCIALE (3,4,14)	15
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GRANO ARSO SPAGHETTONE WITH RED AND YELLOW CHERRY TOMATOES, HARD RICOTTA CHEESE (3,6)	14
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MALTAGLIATI WITH ORANGE-FLAVORED DUCK RAGÚ (3,6)	14
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FROM THE GRILL

GALIZIANA ROXA DURO

The particularity of this Galician meat is the golden color of the fat obtained through the feeding of corn, carrots, turnips, chestnuts, herbs and barley. The texture of this meat is very tender with a maturation of 60 days. Recommended to be cooked medium rare.

FILET 12.00 an ounce	Minimum weight 300g
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RIBS 10.00 an ounce	Minimum weight 1 kg
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FIORENTINA 10.00 an ounce	Minimum weight 1.5 kg
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SASHI CHOCO

The special feature of this meat is that the cattle are fed totally on cocoa beans, thus making the meat of a more dark and with a golden-colored fat giving sweet notes to the taste of the meat. The texture of this meat is very tender with a maturation of 40 days. Recommended medium - well

FILET 11.00 an ounce	Minimum weight 300g
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RIBS 10.00 an ounce	Minimum weight 1 kg
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FIORENTINA 10.00 an ounce	Minimum weight 1.5 kg
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ROSSA DANESE

The particularity of this meat lies in its intramuscular fat filled with a delicate flavour due to its ratio of fat-to-meat. Origin Denmark. The texture of this meat is medium tender with a maturation of 30 days

FILET 10.00 an ounce	Minimum weight 300g
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RIBS 8.00 an ounce	Minimum weight 1 kg
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FIORENTINA 8.00 an ounce	Minimum weight 1.5 kg
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ENTRECOTE	7 an ounce
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from our Italian selection

MARINATED BARBEQUED CHICKEN BREAST WITH PEPPER MUSTARD MEDITERRANEAN HERBS (12)	16
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MARINATED PORK RIBS WITH BBQ SAUCE	16
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SECONDS

BAKED OMBRINE IN A CLAM CHOWDER SAUCE (6,9,8,10)	20
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SEARED TUNA IN TERAYAKI SAUCE WITH SAUTÉED VEGETABLES (9,13)	20
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FRIED SQUID* AND CRISPY VEGETABLES WITH AIOLI SAUCE (3,8,11)	18
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GLAZED DUCK BREAST WITH THYME MASHED POTATO PUREE (6)	20
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DANISH BEEF TENDERLOIN WITH NEW POTATOES WITH ROSEMARY (6)	30
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BEEF BURGER, BUFALA, TOMATO, LETTUCE, BURGER SAUCE AND FRIED POTATOES* (3,6,14)	20
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SIDE DISHES

SAUTÉED CHICORY	7
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BABY POTATOES WITH ROSEMARY	8
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FRIED POTATOES*	7
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GRILLED VEGETABLES	7
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PIZZAS

MARGHERITA San Marzano, fiordilatte, fresh basil and EVO oil (3,6)	10
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AMATRICIANA Tomato, crispy guanciale, pecorino romano and pepper (3,6)	10
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DOP Parma ham, buffalo filets and basil	16
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FIORI E ALICI White pizza with mozzarella, anchovies and courgette flowers (3,6,9)	14
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MORTADELLA E BURRATA Focaccia with mortadella, burrata cheese and pistachio grain (3,5,6)	12
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ORTOLANA E BRIE White with mozzarella, courgettes, aubergines, peppers, brie and basil (3,6)	15
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BIANCA White Focaccia, EVO oil rosemary and salt (3)	7
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SWEETS

FRUTTINI* MIXED ICE CREAM AND SEASONAL FRUIT - 6 PX (6,14)	15
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CREME BRULÉE WITH CRISPY RASPBERRIES (3,5,6,14)	9
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TIRAMISÙ (3,6,14)	9
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BERRY CHEESECAKE TARTLET (3,6,14)	9
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Pair our dessert with a portion of *Ascopice* 23 + 10.00 €

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The simplest things are the most extraordinary

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SOFT DRINK & CO

Natural, gently sparkling WATER bt 75 cl	3
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SOFT DRINK bt 33 cl	5
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BEER bt 33 cl / Ichnusa, Heineken, Corona	7
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BITTERS, LIQUEURS AND SCHNAPPS	6
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COFFEE	2.5
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COCKTAIL SIGNATURE

PALOMIGOS Casamigos Tequila - Agave Syrup - Pink Grapefruit Lime Soda	15
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THE BITTER RUM Rum Zacapa 23 - Vermouth - Bitter Chocolate bitters	15
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THE AGED PROFESSOR Professor's Vermouth - Dark Aged Rum Angostura - Orange Juice - Liquid Sugar	15
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BULLDOG TONIC CON THOMAS HENRY Bulldog Gin Tonic	15
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RED PASSION Gin Bulldog - Aperol - Campari - Lime Strawberry syrup - Albumen	15
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VIOLET AGAVE Tequila Espolon - Maraschino - Lemon juice Violet extract	15
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WATERMELON MULE Gin Tanqueray no. Ten - Watermelon concentrate Lime - Ginger beer	15
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PASSIONPOLITAN Vodka Ketel one - Elderflower liqueur - Lemon juice Grenadine syrup - Passion fruit - Albumen	15
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TIKI BOURBON Bourbon Bulleit whiskey - Orange juice - Lime Horchata syrup - Angostura	15
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ANALCOHOLIC	1
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PROFUMO SIN SPIRITS Tanqueray 00, 15 ml jasmine syrup, Lime	8
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