

20 — 23

MENU

20 — 24

STARTERS

GASTRONOMY

NORWEGIAN SALMON MARINATED IN RED TURNIP AND BOURBON, WITH CREAM CHEESE, CAVIAR 15 OF DILL AND RED TURNIP CHIPS (3,5,6) **15**

CARASAU TERRINE WITH MANTOVANA SQUASH, BUFFALO MOZZARELLA, DATE AND BASIL VELOUTÉ (3,6,14,6) **14**

CRISPY POACHED EGG WITH PECORINO CREAM, TRUFFLE AND LEEK (14,6) **14**

BEEF CARPACCIO WITH MIXED MUSHROOM BUTTER SAUCE AND COCOA NIBS (6) **15**

PARMA HAM AND BUFFALO MOZZARELLA (6) **16**

BURRATA AND CONFIT CHERRY TOMATOES (6) **14**

BURRATA CHEESE AND ANCHOVY FILLETS (6,9) **14**

GRAND SELECTION OF CURED MEATS AND CHEESES (6) **30**

FIRST COURSE

MEDALLIONS OF WHEAT STUFFED WITH DUCK L'ORANGE, MASCARPONE AND EDIBLE SPROUTS (6 3) **16**

AMATRICIANA FILLED RAVIOLI, SERVED IN GRICIA SAUCE (3 6) **16**

DURUM WHEAT "SENATORE CAPPELLI" NOODLES WITH SEA BASS, PARSLEY OIL AND SWEET GARLIC CREAM (3 6 9) **16**

CALAMARATA WITH ITALIAN CHERRY TOMATOES AND BLUE CRAB (3 9) **16**

MAIN COURSE

IBERICO PIGLET FILLET COOKED AT LOW TEMPERATURE WITH SMOKED PAPRIKA, CELERIAC CREAM, AND CHORIZO CAVIAR (10) **23**

TUNA STEAK ON PEA CREAM AND RED FRUIT POWDER (9) **24**

BRAISED PORK CHEEK IN RED WINE AND ROSEMARY WHIPPED POTATO (23) **23**

BEEF BURGER WITH BUFFALO, TOMATO SALAD, AND BURGER SAUCE SERVED WITH FRIES **22**

LOW-TEMPERATURE COOKED DUCK BREAST, GLAZED WITH WINE AND PORCINI MUSHROOM SAUCE **23**

PIZZA

MARGHERITA PIZZA, WITH FIORDILATTE, GARGANO RED TOMATO, AND FRESH BASIL **10**

FOCACCIA WITH ZUCCHINI CARPACCIO, STRACCIATELLA, AND PARMA HAM (3 6) **14**

PIZZA WITH FIORDILATTE, MANTOVANA PUMPKIN, BRIE, AND ALTO ADIGE SPECK (3 6) **14**

PIZZA WITH FIORDILATTE, PORCINI MUSHROOMS, AND NORCINA SAUSAGE (3 6) **13**

FOCACCIA WITH MORTADELLA, BURRATA, AND CRUSHED PISTACHIOS (3 6 5) **14**

FOCACCIA WITH BUFFALO MOZZARELLA AND PARMA HAM (3 6) **14**

PUTTANESCA FOCACCIA WITH RAW PEELED TOMATO, ANCHOVIES, TAGGIASCA OLIVES, AND CAPER BLOSSOMS (3) **13**

FOCACCIA WITH SAUTÉED ASPARAGUS, ROLLED PANCETTA, AND YOLK MIMOSA (3 14) **14**

WHITE FOCACCIA WITH EXTRA VIRGIN OLIVE OIL, MALDON SALT, AND ROSEMARY **8**

FROM THE GRILL

GALIZIANA RUBIA GALLEGA

The peculiarity of this Galician meat is the golden color of the fat, obtained through a diet of corn, carrots, turnips, chestnuts, herbs, and barley. Its texture is very tender due to a 60-day aging process. **Recommended cooking style is rare.**

Fillet 14 euro per 100g minimum weight not guaranteed **400 g**

T-bone steak 10 euro per 100g minimum weight not guaranteed **1.2 kg**

Entrecote 12 euro per 100g minimum weight not guaranteed **600 g**

SASHI CHOCO

The specialty of this meat is that the cattle are fed with cocoa beans, resulting in a darker color and golden fat, imparting sweet notes. It is very tender due to a 40-day aging process. **Recommended cooking style is medium.**

Fillet 13 euro per 100g minimum weight not guaranteed **400 g**

T-bone steak 10 euro per 100g minimum weight not guaranteed **1.2 kg**

Entrecotte 12 euro per 100g minimum weight not guaranteed **600 g**

ROSSA DANESE

The peculiarity of this meat lies in its medium intramuscular fat with a delicate flavor due to its fat-to-meat ratio. The texture of this meat is moderately tender with a 30-day aging process. **Recommended cooking style is medium.**

Fillet 11 euro per 100g minimum weight not guaranteed **400 g**

T-bone steak 8 euro per 100g minimum weight not guaranteed **1.2 kg**

Entrecotte 10 euro per 100g minimum weight not guaranteed **600 g**

SIMMENTAL BAVARESE

The Bavarian Simmental is a breed originating from Germany. The specialty of this breed is in its extensive (pasture) breeding, giving the meat herbaceous and fragrant notes. It is tender due to a 35-day aging process. **Recommended cooking style is rare.**

Fillet 12 euro per 100g minimum weight not guaranteed **400 g**

T-bone steak 9 euro per 100g minimum weight not guaranteed **1.2 kg**

Entrecotte 11 euro per 100g minimum weight not guaranteed **600 g**

SIDES

WHITE CHOCOLATE SEMISPHERE WITH FOREST FRUITS, VANILLA CRUMBLE, AND FOREST FRUIT GEL (6 3) **9**

COCONUT MILK CRÈME BRÛLÉE WITH MINT AND PINEAPPLE (14,6) **9**

TARTLET WITH DARK CHOCOLATE MOUSSE, RED WINE GEL, AND POACHED PEAR (3 6) **9**

CHEESECAKE IN A JAR, ON CRUMBLE (6 3) **9**

COMPOSITION OF FRESH FRUITS AND ARTISANAL ICE CREAM (6) **14**

DESSERT

BITTER PASSION 15

WHISKEY BULLEIT BOURBON
ITALICUS
SCIROPPO DI PASSION FRUIT
ORANGE BITTERS
ALBUME

MEXICAN TIKI 15

TEQUILA ESPOLON REPOSADO
RUM APPLETON ESTATE
COINTREAU
FALERNUM
SUCCO DI LIMONE

ALMOND SOUR 15

MEZCAL CASAMIGOS
DISARONNO
SCIROPPO DI AGAVE
ESTRATTO DI LIME

VIOLET LADY 30

GIN TANQUERAY TEN
SCIROPPO ALLA VIOLETTA
SUCCO DI ARANCIA
ESTRATTO DI LIME
PROSECCO

ORANGE PINEAPPLE 30

RUM APPLETON ESTATE
APEROL
SUCCO DI ANANAS
ZUCCHERO
SUCCO DI LIME

VANILLA SKY 15

VODKA KETEL ONE
COINTREAU
ESTRATTO DI LIME
MIX DI MANGO E VANIGLIA

CHERRY BOURBON 15

WHISKEY RED LABEL
VERMOUTH BELSAZAR
MARASCHINO
SUCCO DI ARANCIA

BULLDOG TONIC CON THOMAS HENRY 13

APEROL SPRITZ 10

PROFUMO SIN SPIRITS (ANALCOLICO) 10

GIN TANQUERAY 0.0
SCIROPPO DI GELSOMINO
LIME

A COMPLETE LIST OF ALLERGENS ON THE MENU IS AVAILABLE. PLEASE REPORT ANY ALLERGIES TO THE STAFF.

*Fish/meat intended to be eaten raw or partially raw has undergone a prior bonification treatment in accordance with the requirements of EC Regulation 1831/2003, Annex III, Section VIII, Chapter 2, point D, 3. In the absence of finding the fresh product, we warn customers that some products may be frozen or from blast freezing and indicated with an asterisk.**

A L L E R G E N L I S T

(1) SULFUR DIOXIDE AND SULFITES

Sulfur dioxide and sulfites at concentrations greater than 10mg/kg or 10mg/l, expressed as total SO₂, to be calculated for products as presented ready for consumption or reconstituted according to the manufacturer's instructions.

(2) PEANUTS

Products containing peanuts.

(3) CEREALS CONTAINING GLUTEN

(Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybridized strains) and derived products, except for: Glucose syrups based on wheat, including dextrins. Maltodextrins based on wheat. Glucose syrups based on barley.

Cereals used for the production of alcoholic distillates, including agricultural ethyl alcohol.

(4) CRUSTACEANS

Products containing crustaceans.

(5) NUTS

Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, Queensland nuts, and their products. Except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol.

(6) MILK

Milk-based products (including lactose), except for: Whey used for the production of alcoholic distillates, including agricultural ethyl alcohol. Lactitol (including butane, goat, sheep milk, and any products derived from them).

(7) LUPINS

Lupin-based products.

(8) MOLLUSKS

Products containing mollusks.

(9) FISH

Fish-based products, except for: Fish gelatin used as a support for vitamins or carotenoid preparations. Fish gelatin or isinglass used as a clarifying agent in beers and wines.

(10) CELERY

Products containing celery.

(11) SESAME SEEDS

Products containing sesame seeds.

(12) MUSTARD

Products containing mustard.

(13) SOY

Soy-based products, except for: Refined soybean oil or fat. Natural mixed tocopherols (E306), natural alpha-tocopherol, natural alpha-tocopherol acetate, natural alpha-tocopherol succinate derived from soy.

Vegetable oils derived from phytoesters and phytyl ester based on soy. Vegetable stands esters produced from vegetable oil stands and soy-based.

(14) EGGS

Egg-based products. (Including eggs of all species of avianous animals)