

20 — 23

MENU

20 — 24

STARTERS

- CORN POLENTA WITH DILL-MARINATED COD, MILK CREAM, AND JAMAICAN PEPPER (6 9 3) **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**
- MARINATED BEEF CARPACCIO WITH ARTICHOKE SALAD, ROMAN SAUCE, AND MINT MAYONNAISE (9 14 12) **17**

GASTRONOMY

- 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

- CHARRED WHEAT MEDALLIONS STUFFED WITH POTATOES, MINT, AND DRUNK PECORINO CHEESE (3 6 14) **16**
- ROMAN ARTICHOKE-FILLED RAVIOLI SERVED WITH PECORINO CREAM AND CRISPY ARTICHOKE (3 6 14) **16**
- DURUM WHEAT "SENATORE CAPPELLI" NOODLES WITH SEA BASS, PARSLEY OIL AND SWEET GARLIC CREAM (3 6 9) **16**
- DURUM WHEAT CALAMARATA PASTA WITH DICED SHRIMP, DILL, AND LIME ZEST (3 16) **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**
- LOW-TEMPERATURE-COOKED EGGPLANT STEAK WITH RED TURNIP DEMI-GLACE AND DILL-FLAVORED DUCHESS POTATOES (3 6) **14**
- BEEF BURGER WITH BUFFALO, TOMATO SALAD, AND BURGER SAUCE SERVED WITH FRIES **22**
- LOW-TEMPERATURE-COOKED AND GRILLED SQUID ON A MIX OF WILD HERBS WITH SQUID DEMI-GLACE (6 8) **17**

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, 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**

DUTCH MOOI MOOI

This particular type of cow is native to the Netherlands. Only dairy cows are used for the production of this meat, ensuring a good presence of fat dispersed among the muscle fibers, which provides softness and extremely pleasant taste to the palate, with aging ranging from 40 to 50 days. **Recommended medium-rare cooking.**

Fillet 12 euro per 100g minimum weight not guaranteed **400 g**
Florentine steak 8 euro per 100g minimum weight not guaranteed **1.2 kg**
Entrecotte 10 euro per 100g minimum weight not guaranteed **600 g**

SIDES

- SAUTÉED CHICORY **7**
- NEW POTATOES **7**
- FRENCH FRIES * **7**
- GRILLED VEGETABLES **7**

DESSERT

- 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**
- VANILLA SHORTCRUST TARTLET WITH WHITE CHOCOLATE CREAM, LIME HEART, AND LIME-FLAVORED MERINGUE (3 6 14) **9**
- CHEESECAKE IN A JAR, ON CRUMBLE (6 3) **9**

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

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.**

ALLERGEN LIST

(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 avian/ovine animals)