Welcome
enjoy your
experience

PROFUMO

20 MENU 26

STARTERS

SEARED TUNA LOIN (FAO 71) 20

Leccino olives (IT), tomato fillets (IT) and capers (IT)
Allergens: Fish

CRISPY POACHED EGG (IT) 20

Parmigiano cream (IT), truffle (IT)
Allergens: Gluten, Eggs, Milk and dairy products

SHREDDED BEEF (EC) 20

With a plantain crisp and corn sauce (IT)
Allergens: Celery

BEEF CARPACCIO (IT) 22

Porcini mushrooms (IT), cocoa nibs (EQ), beef jus and Parmigiano Reggiano shavings
Allergens: Celery, Milk and dairy products

NEAPOLITAN-STYLE ESCAROLE (IT) 18

with pine nuts (IT), raisins (IT) and olive powder (IT)
Allergens: Nuts (Pine nuts)

FIRST COURSES

FRESH FETTUCCINE 24

Prawn extract (FAO 37), coconut milk and lime
Allergens: Gluten, Eggs, Crustaceans

WILD MUSHROOM-FILLED BUTTON PASTA (IT) 24

Butter (FR) and Parmigiano Reggiano PDO (IT)
Allergens: Gluten, Eggs, Milk and dairy products

FRESH SPAGHETTONE WITH CHARRED TOMATO 22

Charred tomato (IT) and stracciatella (IT)
Allergens: Gluten, Eggs, Milk and dairy products

CHESTNUT FLOUR GNOCCHI (IT) 22

White meat ragù (IT) and truffle (IT)
Allergens: Gluten, Eggs, Milk and dairy products, Celery

FUSILLONE (IT) WITH TUNA PUTTANESCA 22

Tomato (IT), olives (IT), tuna (FAO 71), capers (IT)
Allergeni: Gluten, Fish

MAIN COURSES

GRIDDLED OCTOPUS (FAO 34) 26

With grated tomato (IT), olive crumb (IT) and paprika mayonnaise (IT)
Allergens: Molluscs, Eggs, Mustard

PORK FILLET (IT) 24

Pita, pickled vegetables (IT) and dill mayonnaise
Allergens: Gluten, Eggs, Celery, Mustard

BEEF CHEEK (IT) 24

Plantain purée (EC) and potatoes (IT)
Allergens: Milk and dairy products, Celery

SALMON FILLET (FAO 27) 24

With marinated Delica pumpkin (IT), wakame seaweed (G) and yogurt sauce (IT)
Allergeni: Fish, Milk

LOW-TEMPERATURE COOKED AUBERGINE PARMIGIANA (IT) 22

Tomato (IT), Parmigiano Reggiano PDO (IT) and basil (IT)
Allergens: Milk and dairy products

TO SHARE

SELECTION OF CURED MEATS AND CHEESES (IT) 40

Cured Meats
Truffle mortadella, finocchiona, Parma Ham PDO
Cheeses
Buffalo Mozzarella from Campania PDO, blueberry-aged blue cheese, Parmigiano Reggiano PDO
Accompaniments
Selection of mostarda, house-made pickled vegetables

Allergens: Milk and dairy products, mustard, sulphites

FOCACCIA WITH MARINATED SALMON 22

With marinated salmon (FAO 27) and avocado guacamole (IT)
Allergens: Gluten, Fish

PARMA FOCACCIA 22

Buffalo Mozzarella from Campania PDO (IT), basil (IT), Parma Ham PDO (IT) and extra virgin olive oil (IT) ***Allergens:*** Gluten, Milk and dairy products

REVISITED MARGHERITA 18

With tomato fillets (IT), Buffalo Mozzarella from Campania PDO (IT) and Genoese pesto (IT) ***Allergens:*** Gluten, Milk and dairy products, Tree nuts

PIZZA WITH SAUTÉE ESCAROLE 18

With sautéed escarole (IT), olives (IT), mozzarella (IT) and Pecorino Romano PDO (IT) ***Allergens:*** Gluten, Milk

GRILL

ITALIAN ADULT BEEF FILLET 30

Slaughtered in Italy (IT), served with jacket potato (IT)

SARDINIAN COW ENTRECÔTE 13 per 100 g

Macellato in Italia (IT), Servita con patate (IT)

DANISH CROWN ADULT BEEF RIB STEAK 12 per 100 g (minimum 1 kg)

Slaughtered in Denmark (DK), served with potatoes (IT)

RUBIA GALLEGA ADULT BEEF RIB STEAK 14 per 100 g (minimum 1 kg)

Slaughtered in Spain (ES), served with potatoes (IT)

FRENCH HEIFER ENTRECÔTE (FR) 36

Slaughtered in Italy (IT), served with potatoes (IT)

SIDE DISHES

JACKET POTATOES (IT) 10

SAUTÉED CHICORY (IT) 10

ZUCCHINI SPAGHETTI (IT) 10

MISTICANZA (IT) WITH TOMATOESI (IT) 10

FRIED BABY POTATOES (IT) 10

DESSERTS

DARK CHOCOLATE FONDANT (PE) 10

With tonka bean (BR) crème anglaise (IT)
Allergens: Gluten, Milk, Eggs

TIRAMISÙ (IT) 10

With cocoa crumble (PE) and cocoa nibs (PE)
Allergens: Gluten, Eggs, Milk

CUSTARD GELATO (IT) 10

With red berries (IT) and citrus crumble (IT)
Allergens: Milk

A MEMORY OF PASTIERA (IT) 10

With candied orange (IT)
Allergens: Milk, Gluten, Eggs

RUM BABÀ (IT) 10

With Chantilly cream (IT) and mixed berries (IT)
Allergens: Gluten, Milk, Eggs

SERVICE 3.00 | BREAD 3.00 | PLAIN FOCACCIA 8.00

LEGENDA PROVENIENZE

(IT) Italy
(EU) European Union
(EXTRA EU) Non-EU Countries
(DK) Denmark
(ES) Spain
(FR) France
(UK) United Kingdom
(G) Japan
(NO) Norway
(CR) Costa Rica
(CN) China
(PE) Peru

COUNTRY OF ORIGIN KEY

CBT = Low-Temperature Cooking
FAO = Fishing area according to FAO classification
FAO areas indicate the area of origin of the catch.
Prices for meat sold per 100 g refer to the weight of the product.

INFORMAZIONI ALLA CLIENTELA

Some products may have undergone blast chilling and/or freezing at source in accordance with current regulations. Fish intended to be consumed raw or practically raw has undergone preventive treatment in compliance with Regulation (EC) No. 853/2004.

For any information regarding the presence of substances or products that may cause allergies or intolerances, please ask a member of staff. Despite the utmost care taken in preparing the dishes, cross-contamination between allergens cannot be completely ruled out.

Ingredients may vary according to seasonality and market availability.

ALLERGENS

1. CEREALS AND DERIVATIVES

All cereals containing gluten are considered allergens, such as wheat, rye, barley, oats, spelt and kamut. The list also includes their hybridised strains and derived products.

2. CRUSTACEANS

Proteins from prawns, shrimps, langoustines, crabs, lobsters and crawfish are considered allergens.
Products containing ingredients derived from crustaceans must also be avoided.

3. EGGS

Eggs are considered allergens both cooked and raw, and also when present in derived products such as egg pasta, biscuits, cakes, omelettes, mayonnaise, creams, breaded foods, flans, etc.

4. FISH

Fish allergy may occur with all types of fish and fish-derived products, with the exception of fish gelatine used as a carrier for vitamin preparations or as a clarifying agent in beer and wine.

5. PEANUTS

The main sources of allergens are derived products such as peanut oil, peanut butter, peanut flour and peanut milk, used as ingredients in creams, snacks, nougat, etc.

6. SOY

The proteins responsible for allergies are present in all soy-based products, with the exception of: refined soybean oil and fat, natural mixed tocopherols, natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate derived from soy, vegetable oils derived from phytosterols and phytosterol esters derived from soy, and vegetable stanol ester produced from vegetable oil sterols derived from soy.

7. MILK

Milk and products made from milk or lactose are considered allergens, with the exception of whey used for the production of alcoholic distillates and lactitol.

8. NUTS

This includes almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts and all products derived from them, with the exception of those used for the production of alcoholic distillates.

9. CELERY

Celery is considered an allergen whether present in pieces or in derived products such as soup preparations, sauces and vegetable concentrates.

10. MUSTARD

Mustard is an allergen that can be found among the main ingredients of sauces and condiments, especially in mustard-based products.

11. SESAME

Whole sesame seeds are often used in bread preparation, but traces of sesame are also often found in certain types of flour.

12. SULPHUR DIOXIDE AND SULPHITES

Only when present in concentrations higher than 10 mg/kg or 10 mg/l, expressed as SO_2 and used as preservatives, they can be found in preserved fish products, pickled foods, foods preserved in oil or brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices.

13. LUPINS

Lupins are now present in many vegan foods, in the form of roasts, vegan sausages, flours and similar products based on this protein-rich legume.

14. MOLLUSCS

Molluscs are present in dishes containing scallops, razor clams, queen scallops, date mussels, fasolari clams, sea snails, small sea snails, mussels, murex, oysters, limpets, sea truffles, tellins and clams, or in products derived from them.