



DINNER

Starters

Pecorino Nero Di Sicilia Flan (V) – €18.0

*Truffle, Aged Balsamic Vinegar,
Pumpkin Velouté, Guanciale*

Prawn Carpaccio – €22.0

Apples, Marinated Mussels, Mussel Mayonnaise

Grilled Casutin Cheese – €18.0

Speck, Fried Bread, Kumquat Jam

Foie Gras Sandwich – €18.0

Homemade Brioche, 10-Year-Old Balsamic Vinegar, Dried Raspberries

Jerusalem Artichoke Soup (V) – €16.0

Scamorza, Truffle, Brioche Croutons, Paprika Oil



Pasta & Risotto

Cocoa Pappardelle Duck Ragu – €18.0
Juniper, Orange Butter, Pecorino Romano

Potato Gnocchi – €18.0
Tuscan Sausage, Wild Mushroom, Pistachio

Calamarata Monkfish Ragu – €19.0
Taggiasca Olives, Bruschetta Crumble, Bergamot Oil

Black Tomato Risotto – €17.0
Aquarello rice, Caciocavallo, Anchovies, Stracciatella, Garden Herbs, Garlic Bread

Chef's Recommendations

Crunchy Octopus – €18.0
Smoked Carrot Puree, Aged Balsamic Vinegar, Wakame, Crispy Tapioca & Squid Ink Cracker

Tagliolini ai 3 Limoni – €20.0
Garden Lemons, Candied Limes, Black Persian Lemon, Fish Tartare

Wiener Schnitzel – €29.0
Breaded Veal, Potato Salad, Cranberry Sauce

Citrus Tiramisu – €9.0

All dishes served in our restaurants are prepared in a kitchen where various allergen-containing products are regularly used, including eggs, nuts, fish, shellfish, dairy and various other recognized allergens, where the risk of cross-contamination of food products may arise. If you suffer from any kind of food allergy intolerance, please inform your waiter immediately before ordering for further allergen information.

All prices are inclusive of VAT.



Mains

Grass-Fed Beef Tagliata — €29.0
Café de Paris Butter, Sweet & Sour Baby Onion, Tabbouleh

Baby Octopus Stew — €27.0
Hummus, Miso Aubergines

Ossobuco — €29.0
Saffron Soft Potatoes, Chimichurri

Pumpkin & Spinach Quiche (V) — €25.0
Almonds, Goat Cheese, Rosemary, Walnuts

Sides — €4.0 each

Choose from:

Fries | Sweet Potatoes Fries | Saffron Potato Puree | Roasted Peppers, Raisins, Almonds |
Mixed Leaf Salad | Rocket, Cherry Tomato & Parmesan Salad

Steakhouse Potatoes — €4.0
Add Nduja, Salsa Verde or Truffle Butter — €2.0

Ask your server for today's specials



Dessert

Peach Tart Tatin— €9.0
Bourbon Caramel, Red Rose Ice Cream

Champagne & Elderflower Cheesecake — €9.0
Strawberries, Aged Balsamic Vinegar from Modena

Chocolate Marquise — €9.0
Peanut Crumble, Banana Ice Cream

Coconut & Mango Pavlova — €9.0

Blueberry Mousse (Vegan) — €9.0
Dates & Cashew Nuts

Ice Cream Selections — €4.0 per scoop