

FORMAGGI

One Cheese 6 - Three 14 - Five 20

Bufala Ricotta (Campania) - Walnut Raisin Toast - cow
Fulvi Pecorino Romano Dop (Lazio) - Pear Mustard - sheep
Sottocenere al Tartufo (Friuli Venezia G.) - Miel de Forêt Honey* - cow
Lou Bergier Pichin (Piemonte) - Green Tomato Mustard* - cow
Vare (Asturias) - Fig Jam - goat
Paski Sir (Croatia) - Pear Mustard - sheep
Garrotxa (Cataluña) - Green Tomato Mustard - goat
Verdecapra (Lombardia) – Pear Mustard - blu
Pecorino in Foglie di Noce (Romagna) - Walnuts in Lemon Honey* - sheep
Blu di Bufala (Lombardia) - Thyme Honey - blu
Burrata (Puglia) - Truffle Oil - cow

**raw milk*

SALUMI

(all our salumi are served with "Crescentine", a warm bread typical of Emilia Romagna)

Cabecero, Lomo Iberico and Pane al Pomodoro 16
Wild Boar Cacciatorino 10
Prosciutto di San Daniele 24 months 14
Prosciutto di Parma 24 months 14
Bresaola, Crudite' and Grapefruit Vinaigrette 12
Mortadella 12

ASSAGGI

Screppelle m'busse - Hen Broth with Parmigiano Reggiano filled Crepes 9
Fagiolini - Green Bean and Snowpea Salad, Garlic and Mint Vinaigrette 9
Bufala - Mozzarelline with Roasted, Marinated Vegetables in Extra Virgin Olive Oil 10
Polenta - Baked Polenta with Duck Ragout 15
Tonno - Seared Tuna, Nicoise Style Salad, Poached Quail Egg 16
Insalata - Baby Spinach, Poached Pears, Blu di Bufala 10
Faraona - Prosciutto and Guinea Hen "Involtini", Glazed Baby Carrots and Garlic Cream 14
Ciabatte - Tasting of 3 Miniature Panini of the day 12
Timballo - Crepes, Beef Ragout, Spinach, Fennel, Mozzarella and Parmigiano 16
Crocchette - Truffled Potatoes, Speck and Scamorza 13
Polipo - Artichoke and Octopus Galette, Cream of Red Peppers 14
Bruschetta - Eggplant, Tomato and Stracciatella of Mozzarella 12
Gnocchi Neri - Gorgonzola, Calamari and Red Wine Stew 13

PIATTI

Risotto - Pumpkin, Chives and Scamorza 22
Capesante – Scallops, Sottocenere with Truffles and Sauteed Spinach 18
Cartoccio - Branzino and Shrimp, Pink Himalayan Salt, Fingerling Potatoes 24
Agnello - Lamb and Peppers Cannelloni, Borlotti, Burrata and Vanilla Oil 21
Orata – Black Olive and Rock Salt Crusted Sea Bream, Crushed Fingerling Potatoes 24
Filetto - Chili Pepper Glazed Beef Filet, Pumpkin, Artichokes, Pecorino Zabayon 26