

ASSAGGI

- Parmantier** - Mousse of Truffled Potatoes, poached Egg and Lardo 11
- Carpaccio** - Roast Beef, Cauliflower Mousse, Balsamic and Truffle Polenta 14
- Lingua** - Puff Pastry wrapped Beef Tongue, Franciacorta Lentil Stew and Mushroom Pate' 14
- Salvia** - Sage Fritters filled with Mozzarella and Anchovy 12
- Insalatina** - Mesclun, Baby Vegetables, Herbs and Pine Nut Vinaigrette 12
- Terrina** - Pork Terrine, Chickpea and Parmigiano Ragout, Grape Must 14
- Capesante** - Port Marinated Scallops, Mushrooms, Truffle and warm Egg Raviolo 14
- Galletta** - Red Peppers and Miticana de Cabra Gallette with Onion Marmalade 14
- Bruschetta di Casa** - Eggplant, Tomato and Stracciatella of Mozzarella 12
- Verdure** - Roasted Vegetables, Herb Vinaigrette, Aged Ricotta 10

PASTE E ZUPPE

- Risotto** - Porcini, Quail, Gorgonzola and Black Cherries 26
- Spaghettoni** - A classic with Fresh Tomato Sauce 18
- Lasagnetta** - Smoked Scamorza, Praga Prosciutto and Beet Soup 18
- Cappelletti** - Porchetta and Ricotta, lightly Smoked Beef Broth and Braised Onions 18
- Fregnacce** - A typical pasta from Abruzzo with our Signature Duck Ragout and Parmigiano Reggiano 22
- Gnocchetti** - Calamari Ragu', Fennel and Oyster Cream 22
- Ravioli** - Braised Pork Cheek, Cauliflower Mousseline and Sage Burrata 24
- Tagliatelle** - The traditional Tagliatelle with Butter and freshly shaved Black Truffle 37
- Vellutata** - Cream of Sunchoke with Speck wrapped Poussin and Vanilla Oil 13

SECONDI

- Merluzzo** - Seared Cod Fish in Cannellini Broth, Crispy Pancetta, Baccala' Mousse 24
- Caciucco Bianco** - Striped Sea Bass, Shrimp, Octopus, Cockles, Mussel and Marinated Zucchini Stew 26
- Branzino** - Olive and Rock Salt Crusted Branzino, Mediterranean Salad 24
- Filetto di Manzo** - Chili Pepper coated Beef Filet, Vare' Zabayon, Artichokes and Pumpkin Compote 32
- Guancia** - Tableside smoked Pork Cheek with Potato Mousseline and Aged Parmigiano Mushrooms 24
- Faraona** - Guinea Hen Leg Confit and Breast with Caramelized Apples and Potato 22
- Maiale** - Cocoa Glazed Pork Tenderloin with Celery Root Mousse and Braised Cipolline 26

Executive Chef: **Riccardo Bilotta**

SALUMI

Prosciutto - Parma or San Daniele 14

Cinghiale - Wild Boar Cacciatorino 10

Speck - Smoked Prosciutto 14

Salame - Tasting of Salami 12

Jamón - Serrano 14

Anatra - Aged and Smoked Duck 14

FORMAGGI One Cheese 6 / Three 14 / FIVE 20 ***Raw Milk

Ovini (Sheep)

Fulvi Pecorino Romano Dop (*Lazio*) - Pear Mustard

Malvarosa (*Valencia*) - Date Walnut Cake

Fiore Sardo (*Sardegna*) - Pumpkin Ginger Compote

Paski Sir (*Croatia*) – Pear Mustard

Pecorino Invecchiato in Foglie di Noce (*Romagna*) - Walnuts in Lemon Honey***

Pecorino di Grotta (*Romagna*) - Acacia Honey***

Torta La Serena (*Extremadura*) - Ginja Jam***

Caprini (Goat)

Vare (*Asturias*) - Fig Marmelade

Garrotxa (*Cataluña*) - Green Tomato Mustard

Ibores (*Extremadura*) - Lavender Honey

Miticaña de Cabra (*Murcia*) - Arrope

Patacabra (*Zaragoza*) - Pumpkin Ginger Compote

Bovini (Cow)

Sottocenere with Truffles (*Friuli Venezia Giulia*) - Miel de Forêt Honey***

Burrata with Truffle Oil (*Puglia*) (upon availability)

Robiola di Bosco (*Lombardia*) - Lambrusco Jelly

Lou Bergier Pichin (*Piemonte*) – Green Tomato Mustard

Blu (Blue)

Le Peral Blue (*Asturias*) - Plum Mustard

Blu di Bufala (*Lombardia*) – Thyme Honey

Verdecapra (*Lombardia*) – Pear Mustard

20% gratuity will be added to parties of 6 people or more