
Antipasti

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| Grand Mix of Parma Ham, Salami and Parmesan Cheese | 790/1200 |
| <i>Mixed coldcuts and Parmesan cheese</i> | |
| Egg Plant Parmigiana | 650 |
| <i>Egg Plant, Tomatoes and Parmesan Cheese</i> | |
| Cipolla Bionda Cotta al Sale Ripiena di Quaglie Brasate, Fonduta di Parmigiano | 650 |
| <i>Golden onion cooked in salt filled with braised quails</i> | |
| Crostini di Pate' di Fegato di Piccione | 750 |
| <i>Pigeon liver pate' crostini</i> | |
| Cappesante Affumicate con Verdure Croccanti | 850 |
| <i>Smoked sea scallops, crunchy vegetables</i> | |
| Gourmet Sandwich | 1100 |
| <i>Canadian lobster, foie gras terrine, black truffle and pan brioche</i> | |

i Primi Piatti

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| Tortelloni alla Norcina | 650 |
| <i>Hand made tortelloni filled with liquid ricotta, sausage and black truffle</i> | |
| Agnolotti della Tradizione | 690 |
| <i>Home made traditional ravioli filled with three roasted meats</i> | |
| Pappardelle Ripiene all'Amatriciana | 690 |
| <i>Stuffed pappardelle with Amatriciana sauce</i> | |
| Spaghetti Seafood Carbonara | 750 |
| <i>Organic Spaghetti in Seafood Carbonara Sauce, Italian Deep Sea Red Prawn</i> | |
| Ravioli di Foie Gras con Salsa al Tartufo Nero | 750 |
| <i>Ravioli filled with foie gras and black truffle sauce</i> | |
| Risotto Zafferano, Foie Gras e Aceto Balsamico 30 Anni | 790 |
| <i>Saffron risotto, foie gras and 30 years balsamic vinegar (cooking time 20 min.)</i> | |

Prices are excluded of 10% cover charge and 7% government tax

le Zuppe

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| Minestrone Vegetables Soup | 340 |
| Seafood Soup | 390 |
| Truffle Soup | 650 |

le Insalate

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| Mixed Salad | 290 |
| Wild Rocket Salad | 390 |
| Burrata Cheese, Tomato, Shallot Mayonnaise, Capers Powder | 590 |

i Secondi Piatti

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| Stinco Brasato al Vino Rosso con Purea di Patate <i>Beef shank braised in red wine with mashed potatoes</i> | 990 |
| Striploin di Wagyu alla Salsa Tartufata, Patate Gratin <i>Wagyu striploin in truffle jus, potatoes gratin</i> | 1200 |
| Agnello in Crumble di Aglio Nero, Melanzane e Ricotta Affumicata <i>Lamb rack in black garlic crumble, roasted potatoes puree</i> | 1350 |
| Piccione al Barbeque, Pan fichi, Acciughe e Cavolo Cinese <i>Barbeque pigeon, Figs bread, anchovies and pak choi</i> | 1950 |
| Filetto di Rombo Selvaggio, Salsa al Franciacorta, Spugnole <i>Line catch turbot, Franciacorta champenoise sauce, morels</i> | 1350 |
| Filetto di Branzino all'Amo con Crema di Topinambur e Tartufo Nero <i>Line catch seabass, jerusalem artichoke cream and black truffle</i> | 1450 |

Slow Food Philosophy: All our dishes are prepared at the moment as the best tradition teaches.
Enjoy your dinner drinking wine and chatting with friends.

Corkage Service: 790

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