

---

# Antipasti

<b>Grand Mix of Parma Ham, Salami and Parmesan Cheese</b> Mixed coldcuts and Parmesan cheese	890/1300
<b>Egg Plant Parmigiana</b> Egg Plant, Tomatoes and Parmesan Cheese	690
<b>Cipolla Bionda Cotta al Sale Ripiena di Quaglie Brasate, Fonduta di Parmigiano</b> Golden onion cooked in salt filled with braised quails	750
<b>Crostini di Pate' di Fegato di Piccione</b> Pigeon liver pate' crostini	790
<b>Cappesante Affumicate con Verdure Croccanti</b> Smoked sea scallops, crunchy vegetables	850
<b>Gourmet Sandwich</b> Canadian lobster, Monkfish Liver, black truffle and pan brioche	1100

---

# i Primi Piatti

<b>Trotelloni Macarpone, Pomodorini Arrosto e Basilico</b> Tortelli with Mascarpone Cheese, roasted Tomatoes and Basil	690
<b>Agnolotti della Tradizione</b> Home made traditional Agnolotti filled with three roasted meats	690
<b>Pappardelle Ripiene all'Amatriciana</b> Stuffed pappardelle with Amatriciana sauce	690
<b>Spaghetti Seafood Carbonara</b> Organic Spaghetti in Seafood Carbonara Sauce, Italian Deep Sea Red Prawn	870
<b>Lasagnetta con Funghi Porcini e Tartufo Nero di Stagione</b> Small Lasagna with Porcini Mushroom and Seasonal Black Truffles	890
<b>Risotto, Ricci di Mare, Pompelmo e Polvere di Nero di Seppia</b> Risotto Sea Urchin, Grapefruit and Black ink Powder	990

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

---

## le Zuppe

Minestrone Vegetables Soup	390
Seafood Soup	450
Truffle Soup	690

---

## le Insalate

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

---

## i Secondi Piatti

Stinco Brasato al Vino Rosso con Purea di Patate Beef shank braised in red wine with mashed potatoes	990
Striploin di Wagyu alla Salsa Tartufata, Patate Gratin Wagyu striploin in truffle jus, potatoes gratin	1400
Agnello in Crumble di Aglio Nero, Melanzane e Ricotta Affumicata Lamb rack in black garlic crumble, roasted potatoes puree	1350
Piccione al Barbeque, Pan fichi, Acciughe e Cavolo Cinese Barbeque pigeon, Figs bread, anchovies and pak choi	1950
Filetto di Rombo Selvaggio, Salsa al Franciacorta, Spugnole Line catch turbot, Franciacorta champenoise sauce, morels	1450
Filetto di Branzino all'Amo con Crema di Topinambur e Tartufo Nero Line catch seabass, jerusalem artichoke cream and black truffle	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

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