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# Antipasti

<b>Grand Mix of Parma Ham, Salami and Parmesan Cheese</b> Mixed coldcuts and Parmesan cheese	890/1300
<b>Seppia Morbida, Spinaci, Sedano Rapa, Sugo di Pollo</b> Cuttle Fish, Spinachs, Celiaric, Chicken Gravy Sauce	650
<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, Parmisan Cheese Fondue	790
<b>Capesante, Uova di Aringa Affumicate, Aria di Foie Gras</b> Sea Scallops, Smoked Fish Eggs, Foie Gras Foam	890
<b>Scaloppa Di Foie Gras, Fragole, Frutto della Passione , Porto</b> Pan Fried Foie Gras, Strawberry, Passion Fruit, Porto Wine	990

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# i Primi Piatti

<b>Trotelloni Macarpone, Pomodorini Arrosto e Aria Basilico</b> Tortelli with Mascarpone Cheese, roasted Tomatoes, Basil Foam	690
<b>Pappardelle Ripiene all'Amatriciana</b> Home Made Pappardelle filled with Amatriciana Sauce	750
<b>Ravioli Faraona e Foie Gras</b> Ravioli filled with Foie Gras and Guinea Fowl (Extra Black Truffle on Request )	850
<b>Spaghetti Seafood Carbonara</b> Spaghetti in Seafood Carbonara Sauce, Mazara Red Prawn from Sicily	890
<b>Lasagnetta con Astice, Champagne, Vaniglia</b> Small Lasagna, Canadian Lobster, Champagne and Vanilla Sauce	1100
<b>Risotto al Crutin Tartufato di Beppino Ocelli</b> Risotto with aged Sheep and Cow Truffle Cheese	990

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

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## le Zuppe

Minestrone Vegetables Soup	390
Seafood Soup	450
Truffle Soup	690

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## le Insalate

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

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## 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

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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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