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## Antipasti

<b>Grand Mix of Parma Ham, Salami and Parmesan Cheese</b>	890/1300
<i>Mixed coldcuts and Parmesan cheese</i>	
<b>Seppia Morbida, Spinaci, Sedano Rapa, Sugo di Pollo</b>	690
<i>Cuttle Fish, Spinachs, Celiaric, Chicken Gravy Sauce</i>	
<b>Parmigiana di Melanzane come un Torta</b>	690
<i>Egg Plant, Tomatoes and Parmesan Cheese, served like a Cake at Room Temperature</i>	
<b>Cipolla Bionda Cotta al Sale Ripiena di Quaglie Brasate, Fonduta di Parmigiano</b>	790
<i>Golden Onion cooked in salt filled with Braised Quails, Parmisan Cheese Fondue</i>	
<b>Capesante, Uova di Arringa Affumicate, Aria di Foie Gras</b>	890
<i>Sea Scallops, Smoked Fish Eggs, Foie Gras Foam</i>	
<b>Scaloppa Di Foie Gras, Fragole, Frutto della Passione , Porto</b>	1200
<i>Pan Fried Foie Gras, Strawberry, Passion Fruit, Porto Wine</i>	

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## i Primi Piatti

<b>Tortelloni Macarpone, Pomodorini Arrosto e Aria Basilico</b>	690
<i>Tortelli with Mascarpone Cheese, roasted Tomatoes, Basil Foam</i>	
<b>Pappardelle Ripiene all'Amatriciana</b>	750
<i>Home Made Pappardelle filled with Amatriciana Sauce</i>	
<b>Ravioli Faraona e Foie Gras</b>	890
<i>Ravioli filled with Foie Gras and Guinea Fowl (Extra Black Truffle on Request )</i>	
<b>Spaghetti alla Carbonara di Gamberi Rossi di Mazara del Vallo</b>	890
<i>Spaghetti in Carbonara Sauce, Mazara Red Prawn from Sicily</i>	
<b>Tagliolini con Astice, Champagne, Vaniglia</b>	1550
<i>Home Made Angel Hair, Canadian Lobster, Champagne and Vanilla Sauce</i>	
<b>Risotto al Crutin Tartufato di Beppino Ocelli</b>	990
<i>Risotto with aged Sheep and Cow Truffle Cheese</i>	

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

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## le Zuppe

<b>Minestrone Vegetables Soup</b>	400
<b>Seafood Soup</b>	590
<b>Truffle Soup</b>	690

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## le Insalate

<b>Mixed Salad</b>	320
<b>Wild Rocket Salad</b>	430
<b>Burrata Cheese, Tomato, Shallot Mayonnaise, Capers Powder</b>	590

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## i Secondi Piatti

<b>Stinco Brasato al Vino Rosso con Purea di Patate</b> <i>Beef shank braised in red wine with mashed potatoes</i>	1100
<b>Striploin di Wagyu alla Salsa Tartufata, Patate Gratin</b> <i>Wagyu striploin in truffle jus, potatoes gratin</i>	1500
<b>Agnello in Crumble di Aglio Nero, Melanzane e Ricotta Affumicata</b> <i>Lamb rack in black garlic crumble, roasted potatoes puree</i>	1450
<b>Piccione al Barbeque, Pan fichi, Acciughe e Cavolo Cinese</b> <i>Barbeque pigeon, Figs bread, anchovies and pak choi</i>	1950
<b>Filetto di Rombo Selvaggio, Salsa al Franciacorta, Spugnole</b> <i>Line catch turbot, Franciacorta champenoise sauce, morels</i>	1450
<b>Filetto di Branzino all'Amo con Crema di Topinambur e Tartufo Nero</b> <i>Line catch seabass, jerusalem artichoke cream and black truffle</i>	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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