
Antipasti

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| Grand Mix of Parma Ham, Salami and Parmesan Cheese | 890/1300 |
| <i>Mixed coldcuts and Parmesan cheese</i> | |
| Camouflage di Melanzane | 690 |
| <i>Sautee Egg Plant with Cheese Fondue, Cold Cherry Tomatoes Foam, Pine Nuts</i> | |
| Cipolla Bionda Cotta al Sale Ripiena di Quaglie Brasate, Fonduta di Parmigiano | 790 |
| <i>Golden Onion cooked in salt filled with Braised Quails, Parmesan Cheese Fondue</i> | |
| Tartare di di Tonno, Perle di basilico, Uova di Lompo, Tuille al Nero | 890 |
| <i>Blue fin Tuna Tartare, Basil Pearls. Lump fish Eggs, Black ink Tuille</i> | |
| Capesante, Uova di Aringa Affumicate, Aria di Foie Gras | 890 |
| <i>Sea Scallops, Smoked Fish Eggs, Foie Gras Foam</i> | |
| Scaloppa Di Foie Gras, Fragole, Frutto della Passione , Porto | 1200 |
| <i>Pan Fried Foie Gras, Strawberry, Passion Fruit, Porto Wine</i> | |

i Primi Piatti

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| Tortelloni Macarpone, Pomodorini Arrosto e Aria Basilico | 690 |
| <i>Tortelli with Mascarpone Cheese, roasted Tomatoes, Basil Foam</i> | |
| Pappardelle Ripiene all'Amatriciana | 750 |
| <i>Home Made Pappardelle filled with Amatriciana Sauce</i> | |
| Maccheroni Salmone e Vodka | 750 |
| <i>Maccheroni Salmon and Vodka Sauce (other shapes of pasta are available on request)</i> | |
| Ravioli Faraona e Foie Gras | 890 |
| <i>Ravioli filled with Foie Gras and Guinea Fowl (Extra Black Truffle on Request)</i> | |
| Tagliolini con Astice, Champagne, Vaniglia | 1450 |
| <i>Home Made Angel Hair, Canadian Lobster, Champagne and Vanilla Sauce</i> | |
| Risotto ai Funghi Porcini | 990 |
| <i>Risotto Porcini Mushroom</i> | |

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

le Zuppe

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| Minestrone Gourmet | 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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| Striploin di Wagyu, Salsa al Vino Rosso, Cetrioli Arrosto, Yougurt | 1500 |
| <i>Wagyu Striploin, Red wine Sauce, Roasted Cucumber filled with Zucchini, Yougurt</i> | |
| Carré di Agnello in Crumble di Aglio Nero, Salsa allo Scalogno, Arancini, Peperoni | 1450 |
| <i>Lamb Rack in Black Garlic Crumble, Shallot Sauce, Saffron deep fried Rice with Bell Pepper</i> | |
| Petto D'Anatra Marinato nel Miso e Sake, Sedano Rapa | 1500 |
| <i>Duck Breast marinated in Miso, Sake and Daishi, Celeriac</i> | |
| Piccione, Salsa alla Cacciatora, Olive e Pomodirini Farciti, Fagiolini Lardellati | 2100 |
| <i>Pigeon, Cacciatora sauce, Stuffed Olives and Tomatoes, Green Beans wrapped in Speck</i> | |
| Costata di Salmone con Panna Cotta di Cipolle, Carote al Timo | 990 |
| <i>Salmon Chop, Onions Panna cotta, Thyme Carrots</i> | |
| Filetto di Branzino, Crema di Topinambur, Tartufo Nero | 1450 |
| <i>Seabass, Jerusalem Artichoke cream, Black Truffle</i> | |
| Bistecca alla Fiorentina 1.1 - 1.2 Kg | 3900 |
| <i>Fiorentina Style, 270 Days Grain Fed Angus T-Bone Steak, Sautee Spinachs, Roasted Potatoes</i> | |

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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