
Antipasti

Grand Mix of Parma Ham, Salami and Parmesan Cheese	890/1300
<i>Mixed coldcuts and Parmesan cheese</i>	
Camouflage di Melanzane	690
<i>Sautee Eggplants, 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, Parmisan 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>	
Cinghiale, Funghi all'Aceto Balsamico, Spugna di Spinaci	890
<i>Imported Wild Boar, Mushrooms with Balsamic Vinager, Spinach Sponge</i>	

i Primi Piatti

Tortelloni Macarpone, Pomodorini Arrosto e Aria Basilico	690
<i>Tortelli with Mascarpone Cheese, roasted Tomatoes, Basil Foam</i>	
Gnocchi Gruviera e Tartufo Nero	790
<i>Gnocchi Gruyere and Black Truffle</i>	
Tagliatelle Finferli e Fonduta di Pecorino	890
<i>Home Made Tagliatelle, Chanterelles, Pecorino Cheese Fondue</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 Mushrooms</i>	

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

le Zuppe

Minestrone Vegetables Soup	400
Seafood Soup	590
Truffle Soup	690

le Insalate

Mixed Salad	320
Wild Rocket Salad	430
Burrata Cheese, Tomato, Shallot Mayonnaise, Capers Powder	590

i Secondi Piatti

Stinco Brasato al Vino Rosso con Purea di Patate <i>Beef shank braised in red wine with mashed potatoes</i>	1100
Striploin di Wagyu alla Salsa Tartufata, Patate Gratin <i>Wagyu striploin in truffle jus, potatoes gratin</i>	1500
Agnello in Crumble di Aglio Nero, Melanzane e Ricotta Affumicata <i>Lamb rack in black garlic crumble, Egg Plants and Ricotta Cheese</i>	1450
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>	1450
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

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

Homemade Ice Cream

Our ice creams are made according to authentic recipes using only natural products

Chocolate, Vanilla, Lemon

Two Scoops 280

Desserts

Zabaglione Classico al Prosecco

420

Zabaglione with prosecco sparkling wine

Spuma di Cioccolato Calda con Granita al Rum

420

Hot chocolate foam with rum ice crush

Baba al Rhum con gelato alle Mandorle

450

Rhum's Baba with Almonds Ice Cream

Crostata alle Mandorle e Marmellata alle Albicocche con Gelato alla Crema

450

Almond Tart with Apricot Jam, Vanilla Ice Cream

Panna Cotta alla Fragola con il suo Gelato

480

Strawberries Panna Cotta with Strawberries Ice Cream

Fondente al Cioccolato con Croccante alle Nocciole

480

Venezuela dark chocolate bar, hazelnut crocant, praline ice cream

Il Tiramisu a Modo Nostro

520

Tiramisu our way

Coffee by Illy

Espresso

130

Espresso Decaffeinated

150

Cappuccino

170

Black Coffee

150

Coffee and Milk

170

Chadim Organic Tea

130

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