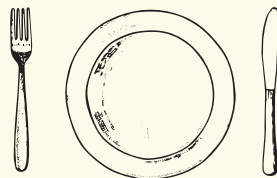




Starters	Mushroom soup with candied nuts	22
	Scallop crudo with green asparagus and lemon oil	27
	Burrata cheese with cherry tomato and basil pesto	27
	Parma ham with grana padano cheese and balsamic	28
	Grilled octopus with orange potato and salmoriglio	30
Bites	Bruschetta with cherry tomatoes and burrata cheese	16
	Mushroom pesto and taleggio cheese bruschetta	18
	Sea bream tartare with avocado and salmon roe	22
Homemade Pizzas	Vesuvio tomatoes, buffalo mozzarella DOP and basil	27
	Fior di Latte cheese, mascarpone and truffle cream	28
	Caciocavallo cheese, foie gras, caramelized onion and saba wine	29
	Focaccia with parma ham, burrata cheese and wild rocket	30
Handmade Pastas	Buffalo mozzarella ravioli with basil pesto and confit tomatoes	31
	Pappardelle with pork ragout and rosemary	34
	Squid ink tonnarelli, aglio olio & crab	35
Signature Pastas	Wagyu beef cheek tortelli with parmigiano cream and red wine sauce	37
	Spaghetti "Alla Chitarra" with lobster, cherry tomatoes and tarragon	45





Main Courses	“Cioppino” soup, seafood, basil and orange	30
	Slow cooked pork chop with baby carrots and morello cherries jus	34
	Roasted seabass with white asparagus and sea urchin capers sauce	40
Shared Plates <i>For two persons</i>	Selection of Italian cheese with carasau bread and acacia honey	40
	Angus beef tagliata with mash potatoes and red wine jus	65
Sides	Mixed salad with white balsamic dressing	12
	Cherry tomatoes and basil salad with black balsamic dressing	12
	Roasted vegetables with baby spinach	14
Desserts	Selection of sorbets and gelati	12
	Classic tiramisu	15
	Coconut and Mango Mousse, Marmellata of Mango Lime and Crema Chantilly	16
	Sensazione di Cioccolata “7 Textures of Valrhona Dark Chocolate”	18

