

## PRIMI PIATTI

*Pasta & Risotto*

- HOMEMADE**
- NEW** **GNOCCHI AL GORGONZOLA**  **530**  
Potato dumplings, Gorgonzola cheese, walnuts, semi-dried tomatoes
- NEW** **FETTUCCINE AI FUNGHI**  **550**  
Fettuccine with mushrooms, cheese fondue
- NEW** **FETTUCCINE AL RAGÚ** **570**  
Fettuccine in Bolognese beef ragout
- NEW** **CASONCELLI BRESCIANI**  **590**  
Lombardy style pork ravioli, butter, sage, pancetta, black truffle
- NEW** **PACCHERI ALLA GRICIA**  **550**  
Pasta with pork cheek, pecorino cheese, black pepper, fava beans
- SPAGHETTI AGLIO OLIO**   **370**  
Garlic, chili and extra virgin olive oil
- LOBSTER LINGUINE** **1,300**  
Whole Boston lobster linguini, brandy, cherry tomato sauce
- NEW** **LINGUINE ALLE VONGOLE**  **590**  
Linguini with clams in white wine sauce
- RAVIOLI FOIE GRAS** **650**  
Truffle cream
- RISOTTO**
- NEW** **RISOTTO ALLA MILANESE** **620**  
Saffron risotto with porcini mushrooms
- NEW** **RISOTTO ALLA PESCATORA** **650**  
Seafood risotto with prawns, squid, clams, mussels, softshell crab, tomato, oregano
- RISOTTO & MERLUZZO** **690**  
Roasted snow fish, truffle risotto, prosecco

## ANTIPASTI

*Starters*



- FEGATO GRASSO** **800**  
Pan fried foie gras pickled Thai pineapple, walnuts
- SALUMI**  **Small 650 | Medium 1,200**  
Imported Italian cold cuts & condiments
- FORMAGGI & SALUMI**  **1,450**  
Imported Italian cold cuts & cheese delicacies
- NEW** **BRUSCHETTA**  **280**  
Roasted garlic rubbed bread, tomato, mozzarella
- NEW** **FRITTO MISTO** **450**  
Deep fried seafood with lemon, tartare sauce
- NEW** **CARPACCIO DI MANZO** **520**  
Beef tenderloin carpaccio, shaved Parmesan cheese, arugula leaves
- NEW** **CAPELANTE ARROSTITE** **750**  
Seared scallops, roasted bell peppers, basil, eggplant, hazelnut crumble

## TO SHARE

- NEW** **BURRATA: CON POMODORI E BASILICO** **530**   
For one or two (120 g)  
Burrata, tomato, basil
- NEW** **BURRATA: CON PROSCIUTTO E FIGE** **640**   
For one or two (120 g)  
Burrata, Parma ham, figs, arugula leaves, balsamic glaze
- NEW** **BRANZINO AL SALE** **1,650**  
For two or three  
Salt baked sea bass, sautéed broccoli, green beans potatoes, marinated cherry tomatoes
- NEW** **BRACIOLA DI MAIALE** For two **1,450**   
Roasted pork chops, sautéed sweet corn, kale, prunes
- NEW** **FILETTO** For two **2,350**  
Australian beef tenderloin 400 g Chateaubriand, roasted potatoes, grilled broccolini
- NEW** **TAGLIATA** For two **3,900**  
Grilled Black Angus 1,200 g Tomahawk, cherry tomatoes, arugula leaves, crushed baked potatoes, Parmesan

## ZUPPE E INSALATE

*Soups & Salads*

- NEW** **MINISTRONE**  **380**  
Traditional diced vegetable clear soup with a touch of pesto
- NEW** **INSALATA DI RUCOLA**  **370**  
Arugula leaves, pear, cherry tomatoes, pecorino cheese, aged balsamic vinegar
- NEW** **INSALATA DI SPINACI** **VEGAN** **450**  
Baby spinach, grilled fennel, figs, hazelnut, pink grapefruit

## CHEF'S SIGNATURES




- COSTOLETTA ALLA MILANESE** **1,450**  
Breaded veal chop, arugula, cherry tomatoes, fondant potatoes

## I SECONDI

*Main Courses*

- NEW** **GALLETTO** **700**  
Grilled spring chicken, salsa verde, roasted vegetables, mashed potatoes
- NEW** **SCOTTADITO DI AGNELLO** **890**  
Roasted Lamb rack, bell peppers, roasted pumpkin
- SALMONE** **830**  
Grilled salmon, zucchini, clams, scallops
- DENTICE** **850**  
Red snapper, peperonata, lemon, saffron potatoes
- MERLUZZO** **1,200**  
Roasted snow fish, Parmesan polenta, puttanesca sauce
- NEW** **BRANZINO IN GUAZZETTO** **950**  
Roasted sea bass filet, clam stew, sautéed broccoli, rosemary new potatoes
- NEW** **FILETTO ROSSINI** **1,550**  
Beef tenderloin, seared foie gras asparagus, fondant potatoes
- NEW** **POLLO IMPANATO** **650**  
Breaded chicken breast, mesclun salad, fondant potatoes

- SUMMER BLACK TRUFFLE** **150/gr.**

- SIDE DISHES** **180**
- Roasted potatoes  Truffled mashed potatoes   
Creamy sautéed spinach  Garlic sautéed broccoli 