

Share menu - Per person - 425 / 525*

4 / 5* servings, family-style to the entire table

AIR-DRIED RULIANO HAM - 24 mth., from Parma

ARANCINI with summer truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

ORGANIC BURRATA with Ruliano ham (L)

**STIRRED BROWN CRAB* with melon, cucumber, fennel and crostini (G)

**TUNA TARTARE* with tomato mayonnaise, piment, watercress, taggiascha olives and crisp garlic

VITELLO TONNATO with baby gem, capers and sweet sour-sweet bell pepper

TARTARE OF ORGANIC BEEF with smoked paprika mayonnaise, parmesan, horseradish, tarragon and crisp potato (L)

MALFALDINE AMATRICIANA pasta in spicy tomato sauce with guanciale and pecorino (G)(L)

DANISH CHICKEN WITH romesco, fried cauliflower, caramelized onion with raisins and sage (N)

POTATOES with parmesan aioli, peperoncini and rosemary (L)

BAKED FENNEL with lemon, parsley and parmesan (L)

3 *KINDS OF CHEESE* served with compote and crostini (G)(L)

or

VANILLA-SEMIFREDDO with amaretto and strawberries (L)(N)

Evening menu

4 courses - 365

5 courses - 445*

6 courses - 495**

served to the entire table

***BACCALA* with tomato, parsley, olive oil and crostini (G)(L)

TUNA TARTARE with tomato mayonnaise, piment, watercress, taggiascha olives and crisp garlic

**FRIED WHITE ASPARAGUS* with gemolata, parmesan and herbs (L)(N)

ORECCHIETTE with broccolini, spinach, ricotta, lemon, parmesan and pine nut crumble (G)(L)(N)

GRILLED RACK OF LAMB with rosemary bread crumbles, lamb gravy and asparagus (G)

CHEESE or SEMI-FREDDO

(L) Lactose · (G) Gluten · (N) Nuts. For information about allergenes, please ask our staff

The restaurant does not accept cash