

MENU

STARTERS

Fassona tartare with “peara” sauce and radish (1, 7, 9)	€ 22,00
Poached “mountain egg”, rye frisella with pepper zabaglione and crunchy spring onion (1, 3, 5, 7)	€ 18,00
Scallops (4 pieces) with coral foam, lumpfish roe, prawn chips with creamed cod and black olive (1, 2, 4, 5, 7, 12, 14)	€ 25,00
Grilled octopus with bagna cauda and pan-fried agretti (4)	€ 22,00
Smoked tuna ceviche with citrus fruits and sweet and sour Tropea onion (4, 5, 6, 8, 14)	€ 22,00
Sautéed mussels, grilled clams and razor clams with shredded chilli pepper and confit Piennolo cherry tomato (14)	€ 24,00

FIRST COURSE

Fresh egg “Spaghetti” pasta with butter, lime, anchovy sauce, Cantabrian anchovies and herring eggs (1, 3, 4)	€ 24,00
Fresh egg “Cappelletti” pasta with shellfish ragout, artichokes and prawn bisque (1, 2, 3, 9, 14)	€ 24,00
Fresh egg “Spaghetti” pasta amatriciana with Wagyu bacon and Piennolo cherry tomatoes (1)	€ 24,00
Gnocchi stuffed with asparagus and spring onion on grilled carrot cream, smoked black fondue and extra-old balsamic vinegar over 50 years old, Acetaia Sereni selection (1, 3, 7)	€ 22,00
Fresh egg pasta “Tagliatelle” pasta with Chianina ragù (1, 3, 9, 12)	€ 24,00

SECOND COURSE

Poppy seed tuna tataki with saffron sauce and grilled asparagus (1, 7, 14)	€ 28,00
Grilled octopus on black garlic potato foam, caper powder and red datterino umami (4, 7, 9, 12)	€ 28,00
Scampi, prawns and busara mussels with grilled bread croutons (1, 2, 14)	€ 30,00
Chianina fillet with mustard sauce and confit artichoke (200g) (7, 10)	€ 30,00
Curry chickpea balls with tarragon and chives (1, 3, 5)	€ 22,00
Wagyu ribeye with baby vegetables flavored with herbs and glaze of its stock (140g) (6, 9)	€ 50,00
Florentine style Chianina steak / fillet (based on availability) of Chianina from butcher shop “Fracassi” with grilled vegetables (for 2 persons, about 1Kg)	€ 9 HG
Florentine style Chianina steak Piemontese Fassona from “Gazzamali” selection with grilled vegetables (for 2 persons, about 1Kg)	€ 9 HG
Mini burger tasting: Chianina, Fassona, with plantain chips and black garlic mayonnaise (1, 3, 7, 8, 11)	€ 35,00
Cover charge and basket of artisanal bread made with selected and naturally leavened organic flour	€ 3,00

N.B. In our dishes there may be some products considered for some ALLERGENS.
This presence is possibly signaled for each dish by means of numbers which refer to the list published below.
If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

Lista degli allergeni / Liste des allergènes / List of allergens:

1 - glutine/gluten, 2 – crostacei/crustacés/crustacean, 3 – uova/oeufs/egg, 4 – pesce/poisson/fish, 5 – arachidi/arachides/peanuts, 6 – soia/soja/soy,
7 – lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 – sedano/celery/celeriac, 10 – senape/moutarde/mustard,
11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 – lupini/lupin/lupins, 14 - molluschi/mollusques/shellfis