

MENÙ

STARTERS

Grilled scallops with Belgian lime butter, shallots, shrimp chips with creamed cod and black olive soil (1, 2, 4, 5, 7, 12, 14)	€. 25,00
Raw seafood (based on market availability) (2, 4, 14)	€. 35,00
Chianina steak "Macelleria Fracassi", bagna càuda, kefir and rocket oil (4, 7)	€. 20,00
Fresh cherry tomato gazpacho, cucumber flower and fried carasau bread (1, 3, 7)	€. 20,00
"Macelleria Fracassi" Chianina roast beef with tuna sauce, Tropea onion in sweet and sour raspberry sauce and lowlands herbs (3, 4)	€. 20,00
Poached "mountain egg" with celeriac mousse, Pur Pur bread crumble, "Wagyu Miyabi" bacon and fermented beetroot powder (1, 3, 7, 8)	€. 20,00

ARTISIAN PASTA

"Wagyu Miyabi" Cappelletto with coconut milk, almonds and frigitelli (1, 3, 6, 9)	€. 24,00
olpina Ravioli in clam and cockle broth (1, 3, 4, 14)	€. 24,00
Cocoa Rigatoni, Jerusalem artichoke, broccoli, stracciatella, Bronte pistachio and fennel (1, 2, 3, 7, 8)	€. 22,00
Fresh egg pasta "spaghetti" with butter, Cetara anchovy sauce, Cantabrian anchovies and finger lime (1, 3, 7)	€. 23,00
Tortelli with Rubia Gallega ragout on yellow tomato and basil cream (1, 3, 4, 9, 12)	€. 23,00

GRILLED COOKED

Grilled octopus on potato and black garlic mousse, caper powder and yellow Piennolo tomato umami (4, 7, 9, 12)	€. 28,00
"Macelleria Fracassi" Chianina steak/fillet (based on availability) "Fiorentina style" with grilled vegetables (for 2 persons, minimum 1Kg)	€. 9 HG
Fiorentina steak from Piedmontese Fassona selected "Cazzamali" with grilled vegetables (for 2 people, minimum 1Kg)	€. 9 HG
Macelleria Fracassi" Chianina beef burger with milk and almond buns, romaine lettuce, aubergine humus, chopped tomatoes mixed with basil, salted cheese, crispy bacon and french fries (1, 3, 7, 8, 11)	€. 24,00
Curried chickpea balls with tarragon and chives (6, 9)	€. 22,00
Ribeye of "Wagyu Miyabi" with baby vegetables, aromatic herbs and glaze of its stock (140g)	€. 50,00
Sichuan pepper pan-seared wild turbot "Soaso", pepper foam and salicornia with citrus cauce (180g) (4)	€. 27,00
Rubia Gallega beef steak "tagliata style", aged 21 days with grilled aubergine and green sauce with black garlic and fresh chilli (250g)	€. 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/œufs/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/shellfish