

MENU

STARTERS

Chianina tartare “Macelleria Fracassi” selection with kefir sauce and radish (4, 7).	€ 24,00
Poached “Mountain Egg” with asparagus foam, crunchy “pur pur” bread and wild hops, Wagyu bacon and beetroot powder (1, 3, 5, 7, 8).	€ 20,00
Scallops with belgian butter and tarragon, prawn chips with creamed cod “baccalá mantecato” and black olives (1, 2, 4, 5, 7, 12, 14).	€ 25,00
Castrare with Alpine salad, goat robiola and cream and confit piennolo cream (7)	€ 18,00
Smoked tuna ceviche with citrus and sweet and sour Tropea onion (4, 5, 6, 8, 14).	€ 22,00
Sautéed Adriatic shellfish with cherry tomatoes and basil (14).	€ 18,00

ARTISAN PASTA

Bucatini pasta with Wagyu amatriciana sauce (1, 3).	€ 24,00
Potato gnocchi with cream of wild spring sprouts, asparagus, Parmigiano Reggiano fondue and balsamic vinegar (1, 3, 7)	€ 24,00
Shellfish ravioli trilogy with Abruzzo saffron sauce and sea grapes (1, 2, 3, 7, 9).	€ 24,00
Egg and plankton paccheri with seafood ragù (1, 2, 3, 4, 9, 14).	€ 24,00
Tagliatelle pasta with knife-cut Fassona ragout (1, 3, 9, 12).	€ 24,00

FROM THE GRILL

Grilled octopus on black garlic and potato foam, caper powder and tomato umami (7, 9, 12, 14).	€ 28,00
Grilled umbrina fillet or Adriatic fish, aubergine and lentil foam with potato millefeuille and sour cream (4, 7).	€ 34,00
Scampi, mazzancolle (giant tiger prawn) and mussels busara-style with char-grilled bread (1, 2, 14).	€ 30,00
Curried chickpea patties with tarragon and broccoli (1, 3, 5).	€ 22,00
Piedmontese Fassona fillet “Cazzamali” selection with mustard sauce and mashed potatoes with basil (200g) (7, 9, 10).	€ 32,00
Wagyu Juku “Old Cow” ribeye, with vegetables and a glaze of its gravy (140g) (6, 9).	€ 50,00
Fiorentina style steak/fillet (based on availability) of Chianina “Macelleria Fracassi selection” with grilled vegetables.	€ 9 HG
Mini burgers tasting made with Tuscany Chianina “Macelleria Fracassi” and Piedmontese Fassona “Cazzamali” selection with plantain chips and kaffir lime mayonnaise (1, 3, 5, 6, 7, 8).	€ 35,00
Cover charge and basket of artisanal bread made with selected and naturally leavened organic flours	€ 4,00

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