



Starters...

OX TONGUE charcoaled Jerusalem artichokes, preserved blackberries (5,8)	13
CELERIAC black garlic, miso, salsa verde (4,5,8)	13
BBQ ARTICHOKE pecorino di fossa cheese, liquorice (1)	14
BEEF TARTARE fennel cream, pollen, cypress leaves oil (5)	14
GNUDO ricotta and cavolo nero, roasted chestnut cream (1,2,6)	14

Pastas...

RAVIOLI filled with wild boar ragu, Parmigiano fondue, “dolceforte” sauce (1,2,5,6,8,14)	16
AGNOLOTTI filled with cacio and pepe, turnip tops cream (1,2,5,6,8)	16
TORTELLI filled with pork ragu, beans “all’uccelletto”, fricassee sauce (1,2,5,6,8)	16
RISOTTO porcini mushrooms gravy, almonds, black lemon powder (1,5,8,14)	18

Mains...

PORK PLUMA butternut squash, sweet garlic, hazelnuts (1,5,8,14)	22
DEER FILLET king oyster mushrooms, parsley sauce, fermented plums (5,8)	24
RIB EYE radicchio, bone-marrow gravy, apple’s ketchup (5,8)	26
PIGEON breast and thighs, Catalonia chicory, strawberry-grape, onion caramel (5,8) - if chosen in a tasting menu a surcharge of €5 will be added -	28

Bread & cover charge 3€pp

Please notify us if you have any intolerances or allergies.

1. Milk 2. Eggs 3. Mustard 4. Soya 5. Sulphites 6. Gluten 7. Sesame 8. Celery
9. Fish 10. Shellfish 11. Crustacean 12. Peanuts 13. Lupin 14. Nuts



Tasting Menus...

“Your way”

55

5 courses of your choice selected from our menù.

Includes two starters, one pasta, one main course and one dessert.

To be considered the same dishes for the entire table.

Drinks not included.

“Trust”

75

7 courses carefully selected from the chef.

Includes three starters, two pastas, one main course and one dessert.

To be considered the same dishes for the entire table.

Drinks not included.

Bread & cover charge 3€pp

Please notify us if you have any intolerances or allergies.

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Desserts...

BROWNIE fondant chocolate, salted caramel, sage and chocolate crumble (1,2,6)	7
SEMIFREDDO white chocolate, raspberries, hazelnuts, hibiscus foam (1,2,14)	7
CHOCOLATE CAKE chestnut cream, panettone ice cream (1,2)	7
BIGNÈ coffee cream, truffle caramel, fresh black truffle (1,2,6)	9
CHEESES Italian selection of cheeses, “Millefiori” honey (1) - if chosen in a tasting menu a surcharge of €3 will be added -	12

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