



Starters...

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| OX TONGUE charcoaled Jerusalem artichokes, preserved blackberries (5,8) | 13 |
| CELERIAC roots gravy, celeriac puree, salsa verde (1,3,5,8) | 13 |
| VEAL SWEETBREAD carrot puree, black garlic and mushrooms reduction (5) | 14 |
| BEEF TARTARE fennel cream, pollen, cypress leaves oil (5) | 15 |
| GNUDO ricotta and cavolo nero, roasted chestnut cream, black truffle (1,2,6) | 15 |

Pastas...

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| 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...

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|---|----|
| 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 tomatoes, olives, charcoaled spring onion and its gravy (5) | 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 menu.

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, one pasta, one main course, one pre dessert and one dessert.

To be considered the same dishes for the entire table.

Drinks not included.

Wine Pairing...

5 Glasses 50

Carefully chosen for our tasting menus.

Bread & cover charge 3€pp

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Desserts...

| | |
|--|----|
| BROWNIE fondant chocolate, salted caramel, sage and chocolate crumble (1,2,6) | 7 |
| MANGO its juice, honey biscuit, yogurt ice cream (1,2,6) | 7 |
| SEMIFREDDO white chocolate, raspberries, hazelnuts, hibiscus foam (1,2,14) | 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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