

# Seafood and Meat Delicacies

## Salumi di Mare:

Sea-cured meats from  
the Italian Mediterranean:

- Artisanal yellowfin tuna Bresaola, cured for 5 months 9
- Amberjack fillet, with black pepper and dry-cured for 30 days 11
- 6-month air-dried swordfish fillet, gently smoked over chestnut wood 10

## Salumi di Terra:

- Rosette Basque, traditional lightly spiced raw sausage from the Basque Country 7
- Cecina de Vaca Curada, traditional Spanish cured beef 9
- Prosciutto Sant' Ilario D.O.P., specialty ham from Parma, aged 30 months 13

Portion of our homemade sourdough bread with extra virgin olive oil from our own olive grove in Abruzzo

White bread 4  
Whole wheat bread 5

# Appetizer

## Burrata Fresca:

organic burrata with yellow Datterini tomato cream  
and basil oil 16

## Vitello Tonnato:

thinly sliced veal meat with creamy tuna sauce and  
fried capers 18

## Melanzana Glassata:

baked eggplant variation served with three sauces:  
tomato, basil, Parmesan 16

## Raviolini di Barbabietola:

red beetroot filled with goat cheese on a sauce of orange,  
ginger and saffron, with delicate almond-crumble 16

## Tartare di Manzo:

homemade tartare with capers, anchovies and  
raspberry-marinated red onions 19

## Polipo con Spuma di Patate:

grilled seared octopus served on potato foam  
and olive crumble 21

## Trota Salmonata in Confi:

premium salmon trout confit from Norway,  
served with dill cream, crumble and red currant gel 21

## Ceviche di Ricciola:

marinated amberjack, with green chili, spring onions,  
melon and aromatic foam 19

## Filetto di Triglia:

Pan-fried red mullet fillet with bottarga mayonnaise,  
black garlic and lemon gel 23

Served with 20g of sturgeon caviar (+29)

# Pasta

<b>Spaghetti* alle Vongole Veraci:</b> with venus clams, chili, and Bottarga di Muggine	26
<b>Mezze Maniche* alla Carbonara:</b> with guanciale from Norcia, Pecorino Romano D.O.P., black pepper and hand-stirred egg cream	22
<b>Tortelli con Spuma di Parmigiano:</b> homemade pasta filled with tender veal and mortadella, served with foam of 36-month aged Parmesan and beetroot powder	25
<b>Linguine* ai Gamberi di Mazara del Vallo:</b> Linguine in a rich prawn bisque, finished with sicilian red prawn tartare from Mazara del Vallo	29
<b>Mafaldine* alla Genovese di Coniglio:</b> Pasta with rabbit and braised vegetable sauce, served with Sardinian Pecorino	22
<b>Fusilloni* alla Norma:</b> with tomato sauce, roasted aubergines and ricotta salata	20
<b>Agnolotti del Plin con Coda alla Vaccinara:</b> homemade pasta filled with oxtail ragout, served on Parmesan and celery cream	24
<b>Pappardelle al Ragù di Cervo:</b> homemade pasta with venison ragout	21

\*We use pasta from Pastificio Gentile in Gragnano, bronze drawn, slowly dried and made from 100% Italian flour

# Mains

## Filetto di Spigola:

sea bass fillet on parsnip cream with tonka beans, grilled spinach and trout caviar 32

## Costolette d'Agnello:

grilled lamb chops with seasonal green vegetables, gently marinated in Bagna Cauda, and demi-glace sauce 34

## Halibut con Zabaione di Mais:

halibut fillet served with corn zabaione, turnip greens, and glazed shallots 36

Served with 20g of sturgeon caviar (+29)

## Rib-eye di Black Angus:

charcoal-grilled rib-eye steak (minimum 500 g), served with baked rosemary potatoes Price for 100g 16

For questions about allergies or additives, please ask our service staff