

Diner

We invit you to discover the authenticity of the Italian flavours. We are committed to offering you what we love so much: traditional recipes and generous dishes to share.

We have unearthed the best and the excellence of Italian products just for you.

Antipasti

Burratina 125gr, spring vegetables, strawberry, granola and pistachio pesto 28 €

Safron Arrancini, fish tartar of the day tartare with citrus 32 €

Fish Crudo, avocado, pomelos with Java pepper and radish 30 €

Vitelo tonato, crouton, tailed capers and pecorino 26 €

The perfect Bio egg, snow peas, confit tomatoes, basil, focaccia and straciatella 24 €

Primi

Linguine alle vongole, gremolata and botarga 36 €

Tortelli ricotta and spinach, lemon, butter and sage 28 €

Ravioli al brasato, braising juice and caramelized onions 29 €

Spaghetti, scarlet shrimp tartar with basil, lemon and pistachio 45 €

Spring Risotto, seasonal vegetables, fruits and smoked stracciatella 36 €



Secondi

Beef Tagliata, balsamic jus, aragula and Parmigiano 32 €

Grilled fish, confit tomatoes clams, basil, celery and olive taggiasches 38 €

Our big veal chop « alla milanaise », sage and veal jus, red onions condiment 48 €

Fish confit in olive oil, cacciucco sauce, braised romane lettuce 42 €

Contorni

Rocket and Parmigiano salad 10 €
Gnocchi with truffle oil 12 €
Mashed potatoes 12 €
Spring vegetables, lemon and sage butter
12 €



Dolci 20

Tiramisu, homemade Savoiardi biscuits, caffè 100 % Arabica and mascarpone foam 20 €

Strawberry, Rossini, maritozzo, fior di latte and strawberry sorbet 18 €

Amalfi lemon creamy ganache, lemon sorbet, meringue and Limoncello 20 €

Our Profiterole, praline, vanilla and chocolate to share for 2 people 36 €

Assorted housemade sorbets 16 €