

Seafood and Meat Delicacies

Charcuterie bites

Salumi di Mare

Aged Fish Delicacies:

- Dry-aged Mediterranean bluefin tuna belly, air-cured and finished with pepper 16
- 6-month air-dried swordfish fillet, gently smoked over chestnut wood 16
- Grouper fillet, with black pepper and dry-cured for 30 days 16

Salumi di Terra:

- Cecina de Vaca Curada, traditional spanish cured beef 18
- Prosciutto Sant' Ilario D.O.P., specialty ham from Parma, aged 30 months 16

Portion of our homemade sourdough bread with extra virgin olive oil from our own olive grove in Abruzzo 4.5

Appetizer

Burrata Fresca:	
Organic Apulian burrata, served with home-made tomato jam and basil oil	18
Polipo con Spuma di Patate:	
grilled seared octopus served on potato foam and olive crumble	21
Vitello Tonnato:	
thinly sliced veal meat with creamy tuna sauce and capers from Pantelleria	19
Melanzana Glassata:	
baked eggplant variation served with three sauces: tomato, basil, Parmesan	18
Ceviche di Ricciola:	
marinated amberjack, with spring onions, melon and aromatic foam	21
Tartare di Manzo:	
homemade tartare with capers, anchovies and raspberry-marinated red onions	21
Sgombro in Confi:	
Mackerel fillet, served with glazed Borettane onions and a delicate emulsion	22
Capesante al Bergamotto:	
Delicately sliced scallops with ajoblanco, bergamot-infused buttermilk, and trout caviar	22
Lingua di Vitello:	
Veal tongue, gently cooked for 30 hours, served with cauliflower giardiniera and salsa verde	20
Carpaccio di Trota Salmonata:	
Norwegian premium salmon trout carpaccio, with clear dashi consommé and aromatic dill oil	23
Served with 20g of sturgeon caviar	(+35)

Pasta

Spaghetti* alle Vongole Veraci: with venus clams, chilli and Bottarga di Muggine	27
Mezze Maniche* alla Carbonara: with guanciale from Norcia, Pecorino Romano D.O.P., black pepper and hand-stirred egg cream	23
Agnolotti del Plin con Coda alla Vaccinara: homemade pasta filled with oxtail ragout, served on Parmesan and celery cream	25
Linguine* ai Gamberi di Mazara del Vallo: Linguine in a rich prawn bisque, finished with sicilian red prawn tartare from Mazara del Vallo	31
Tortelli con Spuma di Parmigiano: homemade pasta filled with tender veal and mortadella, served with foam of 36-month aged Parmesan and beetroot powder	27
Fagottini alla Barbabietola: Homemade stuffed pasta with beetroot and buffalo ricotta, served with a delicate butter sauce, Parmesan cream and poppy seeds	26
Pappardelle al Ragù di Capriolo: homemade pasta with slow-braised venison ragout	24

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

Mains

Filetto di Spigola:

Seabass fillet on pea purée, with young peas, delicate beurre blanc emulsion and trout caviar	36
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Costolette d'Agnello:

grilled lamb chops with seasonal green vegetables, and demi-glace sauce	35
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Rombo alla Mugnaia:

Turbot fillet with a butter, lemon and white wine sauce and cuttlefish ink	39
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Served with 20g of sturgeon caviar	(+35)
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Filetto di Manzo:

Chateaubriand of beef tenderloin, grilled, with mushroom and ruby port wine sauce, polenta and morel mushrooms	45
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For questions about allergies or additives, please ask our service staff