



# DINNER

## To Begin

Kaluga Caviar & Lemon Blinis — €60.0  
*Sour Cream, Chives*

Cantabrico Crostino — €18.0  
*Preserved Lemon, Stracciatella*

Culatello di Zibello — €20.0  
*Vin Santo Caviar, Rosemary Butter, Parmesan Biscuits*

## Starters

Crunchy Octopus — €18.0  
*Smoked Carrot Purée, Wakame, Squid Ink Cracker, Ginger Foam*

Amberjack Tartare — €18.0  
*Orange, Fennel, Lime, Mint, Almond, Sour Cream, Chives*

Carne Salada — €18.0  
*Cured Beef in Gozo Salt, Castel Magno DOP, Sichuan Pepper, Saffron Mayo, Mange Tout*

Zucchini Scapece Flan — €18.0  
*Asiago & Saffron Fondue, Parmesan Crumble, Fried Corgettes*

## Soup

Roasted Black Tomato & Herb Soup — €12.0  
*Smoked Scamorza, Basil, Crispy Cracker*

All dishes served in our restaurants are prepared in a kitchen where various allergen-containing products are regularly used, including eggs, nuts, fish, shellfish, dairy and various other recognized allergens, where the risk of cross-contamination of food products may arise. If you suffer from any kind of food allergy intolerance, please inform your waiter immediately before ordering for further allergen information.

All prices are inclusive of VAT.

## Pasta & Risotti

Homemade Tagliolini with Kaluga Caviar — €40.0  
*Marinated Egg Yolk Bottarga, Rosemary & Gin Mare Butter*

Pork-Filled Ricotta Gnocchi — €18.0  
*Pork Stew, Sage Butter, Pecorino, Port Reduction*

Lamb & Lemon Thyme Ravioli — €18.0  
*Fermented Lemon, Amalfi Butter, Roasted Pine Nuts*

Yellow Tomato Risotto — €18.0  
*Stracciatella, Red Mediterranean Prawns*

## Mains

USDA Beef Flank — €29.0  
*Four Pepper Sauce, Celeriac Purée*

Slow Cooked Iberico Pork Fillet — €26.0  
*Nduja Crust, Pea Purée, Stracciatella*

Seabass on Lemon Leaves — €27.0  
*Orange Segments, Champagne & Honey Mustard Citronette*

Seasonal Vegetable Parmigiana — €24.0  
*Tomato Fondue, Parmesan Foam*

Steak or Catch of the Day — *price per weight*

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Sides — €4.0 each

Fries | Sweet Potatoes Fries | Fantasia dell'Orto (Mixed Grilled Veg) | Mixed Leaf Salad  
Roasted Zucchini, Pine Nuts, Parmesan Sauce

Crushed Potatoes — €4.0 *Add Nduja, Salsa Verde or Truffle Butter — €2.0*

## Dessert

Mille-feuille Chantilly alla Strega, Strawberries — €9.0  
White Chocolate and Lemon Caprese, Tangerine Sorbet — €9.0  
Torroncino Parfait, Hot Chocolate Sauce, Meringues, Salted Caramel Popcorn — €9.0  
Limoncello Tiramisu — €9.0  
Baba Burger with Cherry & Panna — €9.0  
Mango & Coconut Delight — €9.0  
Ice Cream Selections — €4.0 per scoop