



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

Beef Tartare — €18.0
Furikake, Truffle Mayo, Crispy Bread

Pumpkin Flan — €17.0
Pecorino di Fossa Sauce, Crispy Guanciale, Amaretto Crumble

Leek & Potato Velouté (V) — €12.0
Croutons, Gbejna, Paprika

Pasta & Risotto

Caserecce Rabbit Ragu — €18.0
Taggiasca Olives, Crispy Carrots

Ravioli Pear & Taleggio — €17,5
Walnut Sauce

Pappardelle with Wild Mushrooms — €17.0
Pappardelle Made In-House, Garden Herb Crumble

Roasted Red Pepper Risotto — €19.0
Scampi, Stracciatella, Basil

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.



Mains

Wiener Schnitzel — €29.0
Potato Salad, Cranberry Sauce

Goat Cheese & Walnut Tart (V) — €24.0
Thyme-infused Honey, Grilled Radicchio, Balsamic Vinegar

Veal Polpette — €27.0
White Wine & Sage Sauce, Potato Puree, Fresh Truffle

Chestnut Chicken Supreme — €24.0
Chestnut Sauce, Sauteed Mushrooms, Creme Fraiche

Brown Meagre (Gurbell) all'Aglio, Olio e Peperoncino — €26.0
Slow Roasted Tomatoes, Hummus

Herb-Crusted Fillet Steak — €34.0
Leeks in Cream, Four Pepper Sauce, Crushed Potato

Sides — €4.0 each

Fries | Sweet Potatoes Fries | Stuffed Peppers | Mixed Leaf Salad
Roasted Zucchini, Pine Nuts, Parmesan Sauce

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

Ask your server for today's specials



Dessert

Hazelnut Millefoglie — €9.0
Moscato d'Asti Poached Pears, Nut Brittle

Chocolate & Ginger Mousse — €9.0
Gingerbread Crumble

Mont Blanc (V) — €9.0

White Truffle Parfait — €9.0
Espresso Sauce

Pineapple & Coconut Crumble — €9.0
Coconut Ice Cream

Lemon Brûlée Tart — €9.0
Raspberry Sorbet

Apple Cake — €9.0
Maple & Ginger Crème Anglais

Ice Cream Selections — €4.0 per scoop