



DINNER

Starters

Asparagus & Parmesan Cheesecake — €17.0
“Carne Salada”, Red Onion & Balsamic Jam

Tuna Tartare — €18.0
Avocado, Spicy Mayo, Mango, Crispy Crackers

Red & Yellow Cherry Tomato Tart — €17.0
*Buffalo Mozzarella, Caramelised Onion,
Crunchy Taggiasca Olives*

Melon & Ginger Gazpacho — €18.0
Culatello, Melon Pearls, Fried Bread



Pasta & Risotto

Veal Ragu Conchiglioni— €18.0

Ricotta Salata, Fried Kale

Pappardelle all'Aglio Nero — €19.0

Black Garlic, Stracciatella, Red Mediterranean Prawns

Risotto agli Spinaci — €17.0

Lardo, Strawberries, Gorgonzola

Chef's Recommendations

Crunchy Octopus — €18.0

Smoked Carrot Puree, Aged Balsamic Vinegar, Wakame, Crispy Tapioca & Squid Ink Cracker

Tagliolini ai 3 Limoni — €20.0

Garden Lemons, Candied Limes, Black Persian Lemon, Fish Tartare

Wiener Schnitzel — €29.0

Breaded Veal, Potato Salad, Cranberry Sauce

Citrus Tiramisu — €9.0

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

Grass-Fed Beef Tagliata — €30.0
“Cafe de Paris Butter”, Sweet&Sour Baby Onion, Tabbouleh

Baby Octopus Stew — €27.0
Hummus, Seasonal Vegetables

Cajun Baby Chicken — €26.0
Vegetable Couscous, Chicken Jus, Yogurt & Tahini

Aubergine Schnitzel (V) — €24.0
Pesto, Stracciatella, Confit Tomatoes

Sides — €4.0 each

Fries | Sweet Potatoes Fries | Mixed Leaf Salad | Rocket, Cherry Tomato & Parmesan Salad
Asparagus, Miso Butter, Almonds | Roasted Zucchini, Pine Nuts & Parmesan Sauce

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

Ask your server for today's specials



Dessert

Peach Tart Tatin— €9.0
Bourbon Caramel, Red Rose Ice Cream

Champagne & Elderflower Cheesecake — €9.0
Strawberries, Aged Balsamic Vinegar from Modena

Chocolate Marquise — €9.0
Peanut Crumble, Banana Ice Cream

Coconut & Mango Pavlova — €9.0

Blueberry Mousse (Vegan) — €9.0
Dates & Cashew Nuts

Ice Cream Selections — €4.0 per scoop