



# 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*

Nettle “Strangolapreti” – €17.0  
*Asiago, Sage Beurre Montè, Pistachio*

Pappardelle all’Aglione 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

Brazilian Picanha — €30.0  
*Tequila & Lime Sauce, Jacket Potatoes Sour Cream & Chives*

Cacciucco — €27.0  
*Tuscan Seafood Stew, Homemade Garlic Bread*

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

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

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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