

ANTIPASTI

Parmesan from 3 heritage cows: Vacca Bianca, Bruna, Rossa aged by Spigaroli, walnut and celery *Emilia Romagna* V/* 15.50

Organic broad bean puree with roasted peppers and tomato *Puglia* VE/* 13.50 ♀102

Burrata, beetroot medley salad, parmesan and poppyseed croutons, beetroot salsa *Puglia* * 16.50 ♀206

Scottish girolle mushroom trifolati with datterini tomatoes, soft-poached organic egg, parmesan crisps *Toscana* V/* 17.50 ♀118

Panfried fillet of sardines filled with basil, garlic and pecorino, yellow datterini tomato coulis, toasted almonds, cucumber salad *Sicilia* * 15.50 ♀113

Seared scallops, pancetta, fresh pea and spring onion puree *Basilicata* * 19.50 ♀137

Lamb's kidneys wrapped in pancetta with pecorino and parsley, giardiniera and barley salad *Puglia* 14.50 ♀203

Homemade organic beef bresaola with celery, radish and Spigaroli parmesan, lemon dressing *Lombardia* * 17.50 ♀212

24-months aged Parma ham from Corte Pallavicina with Cantaloupe melon *Emilia Romagna* * 25.50 ♀002

PASTA-RISOTTO

Girolle mushroom risotto with Stracchino cheese *Veneto* V/* 16.50/19.50 ♀109

Ravioli filled with aubergines and smoked scamorza, organic fiaschetto tomato passata and basil *Sicilia* V 15.50/18.50 ♀90

Tonnarelli alla chitarra "cacio pepe" black pepper and grated pecorino Romano cheese *Lazio* V 14.50/17.50 ♀103

Agnolotti filled with roast veal and cabbage, butter and sage, veal jus *Piemonte* 16.50/19.50 ♀215

Pappardelle with "Pekin" duck ragout *Toscana* 16.50/19.50 ♀225

Linguine di Gragnano with Cornish lobster *Campania* 30.50 ♀90

SECONDI

Fillet of lightly salted cod with girolle mushrooms, borlotti beans and datterini tomato *Veneto* * 27.50 ♀137

Fillet of line-caught sea bass with potato, courgette and spring onion, samphire salad *Campania* * 36.50 ♀109

Rabbit roast and braised "alla stimpirata" (celery, onion, peppers, olives, capers, pine nuts and raisins), wilted spinach *Sicilia* * 27.50 ♀206

Calves liver with butter and sage, roasted cipollotto onion, herb salad *Lazio* * 23.50 ♀212

Roast rump of new season lamb, smoked aubergine, pepper preserve, red wine jus *Puglia* * 30.50 ♀225

35 day aged sirloin of beef with courgette parmigiana *Campania* 34.50 ♀421

CONTORNI

Spinach / Sauteed potato / Green beans 6.00 Deep-fried courgette 6.50 Vegetable selection 6.50

Salads: Mixed / Green / Tomato 6.50 Rocket and parmesan 7.50

V Vegetarian * Non gluten-containing ingredients **VE** Vegan **Please advise us of any allergies**
13.5% optional service will be added to the bill

Head Chef: Massimo Tagliaferri Manager: Cesare Papagna

APERITIVO ☞

BELLINI Prosecco with fresh peach puree <i>Veneto</i>	13.25
CRODINO Non-alcoholic aperitivo made with herb extracts <i>Lombardia</i>	6.00

SPARKLING WINE ☞ 🍷

1 PROSECCO DI VALDOBBIADENE 11.5% vol Col Vektoraz <i>Veneto</i>	10.20	45.50
2 ALMA GRAN CUVEE FRANCIACORTA DOC 12.5% vol Bellavista <i>Lombardia</i>	14.75	68.50

WHITE WINE ☞ 🍷 🍷

102 VERDICCHIO DI MATELICA DOC 2020 12.5% vol Belisario <i>Marche</i>	7.50	20.00	28.50
103 PINOT BIANCO DOC 2019 13.0% vol Cantina Bolzano <i>Alto Adige</i>	9.00	23.00	33.50
109 FALANGHINA IRPINIA DOC 2020 12.5% vol Terredora Dipaolo <i>Campania</i>	11.50	28.75	41.50
113 ETNA BIANCO DOC 2019 12.0% vol Benanti <i>Sicilia</i>	15.00	38.50	56.50
118 ROERO ARNEIS DOCG 2019 13.5% vol Giacosa <i>Piemonte</i>	17.25	44.00	64.50
137 SOAVE LA ROCCA DOC 2018 13.0% vol Pieropan <i>Veneto</i>	19.00	49.50	72.50

ROSE WINE ☞ 🍷 🍷

90 ROSATO ALBIA DOC 2020 12.0% vol Ricasoli <i>Toscana</i>	8.75	22.75	32.50
--	------	-------	-------

RED WINE ☞ 🍷 🍷

203 LE MARNE DOC 2015 13.5% vol Isolabella Della Croce <i>Piemonte</i>	7.50	20.00	28.50
206 PUGLIA PRIMITIVO IGT 2019 14.0% vol Caiaffa <i>Puglia</i>	9.00	23.00	33.50
212 VALPOLICELLA SUPERIORE DOC 2018 13.5% vol Musella <i>Veneto</i>	12.75	33.25	48.50
215 LE DIFESE IGT 2018 13.5% vol Tenuta San Guido <i>Toscana</i>	14.25	37.50	54.50
225 CHIANTI CLASSICO DOCG 2018 14.5% vol Fontodi <i>Toscana</i>	15.25	39.75	58.50
421 BARBARESCO MONTESTEFANO DOCG 2017 14.5% vol La Ca' Nova <i>Piemonte</i>	23.00	59.75	88.50

☞ 175ml glass 🍷 500ml carafe (= 2/3 bottle) 🍷 bottle

CORAVIN WINE ☞ 🍷

144 FRIULANO COLLI ORIENTALI DOC 2018 13.5% vol Miani <i>Friuli</i>	22.00	110.00
154 GRAVNER BIANCO BREG IGT 2010 15.0% vol Josko Gravner <i>Friuli</i>	31.00	155.00
353 TIGNANELLO IGT 2014 13.5% vol Antinori <i>Toscana</i>	42.00	210.00
384 LA POJA IGT 2013 14.5% vol Allegrini <i>Veneto</i>	38.00	190.00
505 BAROLO LAZZARITO DOCG 2012 14.0% Vietti <i>Piemonte</i>	58.00	290.00

☞ 125ml glass