

## SET LUNCH 30.50 / 34.50 2/3 COURSES

Cold tomato soup with burrata cheese V/\* ♀ 109  
Lamb's kidneys wrapped in pancetta with pecorino, garlic and parsley, giardiniera and barley salad ♀ 206  
Scottish smoked haddock mantecato, cauliflower and olive pesto \* ♀ 113  
"Vitello Tonnato": Thinly sliced roast veal, potato and green beans salad, tuna sauce \* ♀ 118  
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Black ink cuttlefish risotto \* ♀ 113  
Cod ravioli with roast pepper and caper sauce ♀ 103  
Fillet of lightly salted cod with mix Sarconi beans and mussels, baby plum tomatoes \* ♀ 137  
Calves liver with butter and sage, roasted cipollotto onion, herb salad \* ♀ 212  
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Ricotta cake with pine nut and hazelnut oil, limocello cream and honey ice cream \* ♀ 902  
Black forest cake with cherries in red wine ♀ 903  
Gianduia tiramisu with mascarpone and coffee ♀ 904  
Almond tart, poached apricot, vanilla ice cream and lemon verbena ♀ 913

## 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/ \* 12.50 ♀ 102  
Burrata, beetroot medley salad, parmesan and poppyseed croutons, beetroot salsa *Puglia* \* 15.50 ♀ 206  
Scottish girolle mushroom trifolati with datterini tomatoes, soft-poached organic egg, parmesan crisps *Toscana* V/ \* 16.50 ♀ 118  
Panfried fillet of sardines filled with basil, garlic and pecorino, yellow datterini tomato coulis, toasted almonds, cucumber salad *Sicilia* \* 14.50 ♀ 113  
Seared scallops, pancetta, fresh pea and spring onion puree *Basilicata* \* 18.50 ♀ 137  
Lamb's kidneys wrapped in pancetta with pecorino and parsley, giardiniera and barley salad *Puglia* 13.50 ♀ 203  
Homemade organic beef bresaola with celery, radish and Spigaroli parmesan, lemon dressing *Lombardia* \* 16.50 ♀ 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* \* 25.50 ♀ 137  
Fillet of line-caught sea bass with potato, courgette and spring onion, samphire salad *Campania* \* 34.50 ♀ 109  
Rabbit roast and braised "alla stimpirata" (celery, onion, peppers, olives, capers, pine nuts and raisins), wilted spinach *Sicilia* \* 25.50 ♀ 206  
Calves liver with butter and sage, roasted cipollotto onion, herb salad *Lazio* \* 21.50 ♀ 212  
Roast rump of new season lamb, smoked aubergine, pepper preserve, red wine jus *Puglia* \* 28.50 ♀ 225  
35 day aged sirloin of beef with courgette parmigiana *Campania* 32.50 ♀ 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

## APERITIVO ☞

APEROL SPRITZ Prosecco with Aperol <i>Lombardia</i>	12.25
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	56.00
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
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## 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