

## **STARTERS**

### **PANE BURRO E ACCIUGHE (L) 11**

Salty anchovies served with whipped butter, marinated red onions and bread. (bread is not gluten free)

### **BURRATINA E POMODORI (G) 13**

Modern twist on the classic Italian Caprese featuring, tomato confit, cherry tomato, burrata cheese and basil oil.

### **CARPACCIO DI MANZO (G, L) 17**

Raw beef Tenderloin (sisäfilee) meticulously sliced and marinated with cappers, salt, pepper, olive oil EVO, and Parmigiano Reggiano.

### **COCKTAIL DI GAMBERI (G, L) 15**

Boiled shrimps coated in Salsa Rosa and served over a bed of crispy lettuce.

### **TARTARE VEGANA (V, G) 12**

A vibrant vegan tartare of roasted eggplant, raw zucchini, tomatoes, accented with crispy chickpeas, parsley, and a homemade citrus vinaigrette. Served with Tomato jam and Dijon mustard dressing.

### **GORGONZOLA E PERE (G) 12**

Pear caramelized with sugarcane, topped of Gorgonzola D.O.C.G. cheese.

### **PEPERONE "TONNATO" (V, G) 14**

Roasted Bell Pepper, served with tonnato sauce made of vegan mayonnaise, chickpeas & Nori seaweed and bell pepper reduction.

## **MAINS**

### **RISOTTO (G) 25**

Creamy Arborio rice simmered with white wine, vegetable stock, butter, parmigiano Reggiano, and a touch of black pepper.

### **CARBONARA (L) 23**

The best pasta. Made of egg yolks, pecorino Romano, black pepper, and roasted pork cheek.

### **BUCATINO CECI E LIMONE (V) 21**

Bucatino pasta served with rich sauce of chickpeas and lemon

### **GUANCIA BRASATA (L)(G) 30**

Tender pork cheek, slow cooked in sous vide with Sangiovese wine and herbs for 12 hours at 86 degrees, leaning on top of seasonal vegetables.

It takes around 20 minutes.

### **MELANZANA AL FORNO (G) 26**

Roasted eggplant with a rich tomato sauce and a blend of mozzarella and Parmigiano Reggiano cheeses. It's our interpretation of a beloved dish that combines simple ingredients to create a delicious, and satisfying meal. It takes around 20 minutes.

**It can be prepared vegan.**

### **SEPPIA E PATATE (L, G) 25**

Delicate balance of savours, the squid absorbs the taste of the onions, smooched white wine, octopus and tomatoes used in the sauce, served on top of lemon & potato pure

## **DESSERTS**

### **TIRAMISU' (L) 12**

Classic Italian dessert made of delicate Savoyard cake, a creamy lactose free mascarpone and whipped cream filling, and a dusting of rich cocoa powder.

### **TORTA AL CIOCCOLATO (V) 10**

Rich plant-based dessert that pairs the deep indulgence of dark cocoa with the bright, zesty contrast of orange, served with raspberry jam

### **CARAMELLO FLAN (G) 12**

Timeless, custard dessert made of sugar, milk and eggs

### **GRANITA ALLE MANDORLE CON PANNA (N)(L) 12**

Almond granita with a smooth, delicate sweetness, finished with soft whipped cream for a fresh, creamy treat.

**It can be prepared vegan if served without cream.**

### **FORMAGGI (G) 15**

Our selection of Italian cheeses served with homemade jam.

Gluten free Bread / Pasta / Gnocchi 3

A service charge of 2,50€ per person applies for water service if no other beverages are ordered.

- We do not accept lunch vouchers during à la carte service -