

STARTERS

GUANCIALE E BALSAMICO 30 ANNI (L) 14

Fine slices of pork cheeks flamed, served on top of bread slices and topped with drops of aceto balsamico tradizionale di Modena D.O.P 30 years old.

Balsamico extra vecchio is an iconic Italian product.

VITELLO TONNATO (L)(G) 16

Hails from the Piedmont region. Thinly sliced veal covered with a creamy sauce made from tuna, mayonnaise, capers, and anchovies.

GAMBERI PICCANTI (G)(L) 15

Shrimps (ASC), pan-seared and served with a delicate sauce of olive oil extra virgin, flavourful stock, and a hint of chili, finished with a vibrant roasted bell pepper purée.

PANE BURRO E ACCIUGHE (L) 12

Salty anchovies served with butter and bread. (bread is not gluten free)

TARTARE VEGANA (V) 12

A vibrant vegan tartare of roasted eggplant, raw zucchini, tomatoes, accented with crispy onions, parsley, and a homemade citrus vinaigrette. Served with a Lemon-Curd and Dijon mustard dressing.

CAULIFLOWER (V) 12

A luxurious creamy dish that combines the subtle flavour of cauliflower with the rich, earthy aroma of black truffle.

GORGONZOLA E PERE (G) 12

Pear cramelized with sugar cane, topped with melted Gorgonzola dolce D.O.C.G. cheese.

L=Lactose free F=Fish V=Vegan G=Gluten free N=Nuts

MAINS

RISOTTO (G) 25

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

PASTA CON RAGU' DI LENTICCHIE (V)(N) 21

Lentils vegan Ragù is a hearty and flavourful dish that combines the rich, savoury taste of lentils with the comforting texture of pasta. The ragù is made with tomato-based sauce aromatic vegetables as onions, carrots, celery and walnuts.

CARBONARA (L) 22

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

GUANCIA BRASATA (L)(G) 28

Tender pork cheek, slow cooked in sous vide with Sangiovese wine and herbs for 12 hours at 86 degrees, leaning on top of Saffron Risotto.
It takes around 20 minutes.

MELANZANA AL FORNO (G) 25

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. 25

POLPO ALLA LUCIANA (L) 26

Octopus simmered in a tomatoes sauce, olives, capers, chili peppers, olive oil extra virgin and garlic. The slow-cooking method ensures the octopus becomes tender and absorbs the rich sauce.

DESSERTS

CHEESECAKE (G)(L) 10

A rich and creamy dessert, classic cheesecake features a smooth, velvety filling atop a buttery graham cracker crust. It contains gelatine.

TORTA AL PISTACCHIO (V) 10

Soft combination of olive oil and pistachios in a delicious cake.

PANNACOTTA (L)(G) 10

A timeless dessert that translates to "cooked cream." This dessert is made by simmering together cream, milk, sugar, and vanilla, which is then thickened with agar agar to achieve its signature smooth and creamy texture.

FORMAGGI (G) 15

Our selection of Italian cheeses served with homemade jam.

Gluten free Bread/Pasta/Gnocchi 3

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

COCKTAILS

Mediterranean Gin Tonic 14

4CL Pink kyrö Gin + Mediterranean fever tree

Hendrick's Gin Tonic 14

4CL Hendrick's Gin + Premium Indian fever tree

Milano Torino 13

Vermouth + Bitter

Americano 13

Vermouth + bitter + soda

Negroni 14

Martini Rosso + Campari + Gin (It can be vegan)

Negroni sbagliato 14

Martini Rosso + Campari + Prosecco

Spritz 14

Aperol, Campari, Cynar or Limoncello + Prosecco + soda

SPARKLING

Glass 12Cl

Il Silvestre Bianco – Cà del Doge – (Triveneto) 8/45

Glera (Extra Dry)

Elegant, Smooth and fruity. Delicate bubbles with notes of green apple and white flowers

Conegliano Valdobbiadene D.O.G.C. Col del Sas – Spagnol – (Veneto) 11/65

Glera (Prosecco Extra Dry)

Fruity bouquet with strong notes of apple and pear. Hints of bread crusts.
Smooth and harmonious to the palate, with a unique tactile sensation.

Franciacorta Brut – Ferghettina- (Lombardia) 18/105

Chardonnay, Pinot Noir (V)

Delicate notes of fruits, white flowers, and nuts. Savoury, fresh and harmonious.

Millesimato Pas Dosé 2016 Magnum 1,5Lt – Contratto – (Piemonte) 139

Pinot Nero, Chardonnay (V)

Floral and citrus scents with great structure and freshness.

WHITE

Glass 12Cl

Trebbiano Rubicone - Dalfiume Nobilvini - (Emilia Romagna) 7/42

Trebbiano

Trebbiano del Rubicone is a light, crisp Italian white with gentle citrus notes and a clean refreshing finish.

Miss Schmitt Riesling – Mosel – (Rheinhessen, Germany) 8/48

Riesling

Dry, crisp, fresh and acid. Hints of citrus and stone fruits.

Messer del Fauno – Terre Siciliane - (Sicilia) 48

Pinot grigio (V)

Fresh and fruity, very clean and crisp.

Bianco di Ceparano 2021 – Fattoria la Zerbina - (Emilia-Romagna) 55 -Only one left-

Albana (V)

Fresh and vibrant with citrus notes and a clean, crisp finish.

Secrets de mar 2022 - (Cataluña, Spain) 58

Grenache Blanc, Macabeo

Clean and bright. White fruit, floral notes and citrus fruit in balance.

Elegant, soft wine with volume, very sweet and fresh.

Pinot grigio 2022 – Volpe Pasini – (Friuli) 11.5/70

Pinot grigio

Fruit and spice, elegant, fresh, balanced in aroma and taste.

Roero Arneis 2024 – Matteo Correggia - (Piemonte) 13/80

Arneis(V)

Generous notes of stone fruit and citrus. Aromatic with bold acidity.

Ronco dei Folo 2021 – Folonari – (Friuli) 13.50/82

Sauvignon Blanc

Fresh, elegant and persistent. Dry with an intense floral bouquet.

Le Vaglie 2021 – Stefano Antonucci – (Jesi, Marche) 85

Verdicchio

Fresh, savoury, citrus notes, medium persistence, very balance.

Timorasso Derthona 2022 – La Spinetta - (Piemonte) 15/90

Timorasso (V)

Full bodied, aromatic, acidic, complex with notes of tropical fruit.

Vernaccia di San Gimignano Riserva 2019 – Pazzini - (Toscana) 19/109

Vernaccia

Fresh, elegant, and persistent. A dry wine with an intense floral bouquet and a clean finish

RED WINES

Glass 12CL

Messer del Fauno – Terre Siciliane – (Sicilia) 8/48
Nero D'Avola (V)

Notes of smoke, supple texture, soft and smooth, sustained aftertaste, structured.

Chianti DOCG – Querceto – (Toscana) 9/53
Sangiovese

Bright and expressive, showing red berries, violets, and a hint of Tuscan herbs. Balanced structure and a clean finish highlight its traditional Chianti character.

Barbera d'Alba 2023 – Matteo Correggia, (Piemonte) 13/80
Barbera

Medium bodies, medium tannic, berry notes, spicy, aromatic.

Mongrana 2022 – Querciabella - (Toscana) 13/80
Sangiovese, Cabernet sauvignon, Merlot (V)

Complex and intense with rich red fruit and a touch of integrated oak.

Marziano 2012 – Fattoria la Zerbina, (Emilia-Romagna) 80 -Only one left-
Merlot, Cabernet Sauvignon, Sangiovese (V)

Bold and developed. Complex and intense.

Limonte 2022 – Braida – (Piemonte) 90
Grignolino d'Asti

Delicate and elegant, fruity and spicy, floral, tannic and snappy.

Langhe Nebbiolo 2022 – La Spinetta, (Piemonte) 16/95
Nebbiolo (V)

Light and dry with subtle flavors of tar, rose and earth. Sour and sensual.

Barolo Serralunga 2021 – Paolo Manzone, (Piemonte) 99
Nebbiolo

*Beautifully balanced and structured. Delicate notes of rose and red berries.
Dry, gentle tannins.*

Due Sorelle 2019 - Brunello di Montalcino, Tenute Folonari, Toscana 22.5/135
Sangiovese

Intense and concentrated, very fruity aromas, accentuated by delicate sweet nuances

RED WINES

Glass 12CL

Sassontino 2006 – La Spinetta (Toscana) 139

Sangiovese (V)

Aromas of blackberries and dark fruit, minerals, and dried flowers, full bodied, with superb tannins.

Il Pareto 2018 -Tenuta di Nozzole (Toscana) 145

Cabernet Sauvignon

Dry, full bodied and tasty. Intense aroma of red fruit and gentle tannins.

Bricco dell'uccellone 2020 – Braida (Piemonte) 154

Barbera

Powerful and elegant with deep notes of ripe cherry, plum, and sweet spices. Rich, velvety, and beautifully balanced, with vibrant acidity and a long, refined finish.

Barolo vigneto Campe` 2008 – La Spinetta (Piemonte) 235

Nebbiolo (V)

Ruby red, rich, powerful, noted of peppermint, red berries, hints of plum jam, star anise, rose petals.

Barbaresco vigneto Valeirano 2008 – La Spinetta (Piemonte) 235

Nebbiolo (V)

Intense ruby red with orange reflections, deep, well-structured, persistent, fine tannins, cocoa, mineral notes.

ROSÈ

Rosè di Casanova 2023 – La Spinetta, Toscana 11/69

Sangiovese, Prugnolo Gentile (V)

Spicy, complex character and full body, but very crisp and clean. Flavorful, sexy, and fres.

ALCOHOL FREE WINES

Sparkling White - Zeno 48

Macabeo (V)

Elegant & Complex.

White Prestige alcohol-liberation – Zeno 9/48

Viura (V)

Crisp & Fruity.

Red Prestige Alcohol-liberated – Zeno 9/48

Temprenillo Cabernet (V)

Vibrant & Spicy

BEERS

Peroni 33Cl bottle 9
Peroni 0% 33Cl (Alcohol free) 7.5

CAFFÈ

Espresso 3.50
Espresso Doppio 4
Caffè macchiato 3.80
Caffè americano 3.70
Espresso decaffeinato 4

SOFT DRINKS

Mole Cola / Mole Cola Zero 33Cl 4
Oransoda / Lemonsoda 33Cl 5
Sparkling water 0,5Lt (S. Pellegrino) 6
Tonic water (Fever tree) 6
Alcohol Free wine, White, Red, Sparkling 9/48

LIQUORI & WHISKY

Limocello 9
Amaretto (Berta) 10
Amaro d'Erbe (Berta) 10
Amaro Cynar 8
Amaro Averna 8
Jägermeister 8
Fernet Branca 8
Campari 8
Sambuca (Berta) 10
The Dundee (Scotch Whisky) 8
Tomintoul 10 Years (Single malt Scotch Whisky) 12
Cognac Apttekkarin VSOP (Peyrat) 8
Cognac Apttekkarin XO (Peyrat) 14

GRAPPE

Bricco Quaglia -Moscato- (La Spinetta) 14
Pin -Di Pin- (La Spinetta) 14
Cleopatra -Amarone- (Poli) 16
Oltre il Vallo -Moscato- (Berta) 16
Bric de Gaian -Moscato- (Berta) 23
Tre soli -Nebbiolo- (Berta) 25