

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 balsamico tradizionale di Modena D.O.P 30 years old.
Balsamico extra vecchio is an iconic Italian product.

CARPACCIO DI MANZO (G, L) 16

100gr. Raw beef fillet, meticulously sliced and marinated with salt, pepper, olive oil, and Parmigiano Reggiano.

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 caramelized with sugar cane, topped of Gorgonzola 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 and dressed in Salsa Verde.
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 -