

- YOU CAN CHOOSE À LA CARTE OR TRY OUR TASTING MENU
- JUST FOR ALL THE TABLE EXCLUDED BABY

5 COURSES CHOSEN BY THE CHEF INCLUDING WATER 100€ PER PERSON

WINE PAIRING 60€ PER PERSON

A LITTLE ENTREE:

- 2 CONCAVE OYSTERS €12
- 2 ROLLS OF VEGETABLE WITH LIME MAYONNAISE €10
- BREAD CROUTONS, BUTTER, CANTABRIAN SEA ANCHOVIES €10

STARTERS/ APETIZERS

- CURED MEATS FROM OUR PRODUCTION, PARMA HAM, MUFFIN PIZZAIOLA STYLE €24
- KANGAROO TARTARE, LEEKS, CAPRINO CHEESE, PEAR MARINATED WITH BALSAMIC VINEGAR AND FRESH TRUFFLE €27
- BEEF CHEEK SLOW-COOKED, SAVOY CABBAGE ROLLS, CASTELMAGNO CHEESE FONDUE AND CROUMBLE OF CHESTNUTS €25
- POLENTA "MILFOIL", CREAMED CODFISH, MUSHROOMS, SWEET&SOUR BELL-PEPPER €25
- CROAKER FISH CARPACCIO, CAVIAR, SHALLOT, ARTICHOKE AND ROCKET SALAD €29
- GRILLED EGGPLANT, BASIL CREAM, BURRATA CREAM, TOMATO CREAM, BREAD CROUTONS WITH BASIL AND CRISPY PARMESAN CHEESE €21

FIRST COURSE/ PASTA DISHES

- TAGLIOLINI NOODLES WITH FRESH SEASONAL TRUFFLE €35
- PACCHERI WITH 3 TOMATOES SAUCE, STRACCIATELLA, TOASTED NUTS €21
- RAVIOLI STUFFED WITH CHARD HERB, PORCINI MUSHROOMS AND GREEN-ONION SAUCE, HOMEMADE EQUINE "BRESAOLA", PECORINO CHEESE €27
- CHESTNUT FLOUR TAGLIATELLE, "CACIO&PEPE" SAUCE, GAME RAGOUT NEAPOLITAN STYLE MIX BERRIES €27
- RISOTTO WITH BORAGE, SICILIAN RED PRAWN, CLAMS, HAZELNUT, POMEGRANATE €29
- LINGUINE WITH CANADIAN LOBSTER, ROE MULLET EGG €39

SECOND COURSES OF MEAT

- "FRENCH STYLE" BEEF FILLET TARTARE €29
- MILANESE VEAL CUTLET COOKED IN CLARIFIED BUTTER
- WITH ROCKET SALAD AND CHERRY TOMATOES €39

MEATS COOKED ON THE EMBERS OF THE FIREPLACE

- T-BONE AND RIB STEAK (COSTATA) WITH + 60 DAYS OF MATURATION €/KG 80/130
- RIB STEAK (COSTATA) WITH +60 DAYS OF MATURATION OF VARIOUS BREEDS (550GR) €45/70
- CHATEAUBRIAND OF BAVARIAN BEEF WITH HERBS BUTTER €/KG 125
- JAPANESE WAGYU SIRLOIN A5 ABOUT 300GR €170
- BLACK ANGUS FILLET / WITH SAUTÉED PORCINI MUSHROOMS €30/40
- BLACK ANGUS FILLET WITH GREEN PEPPERCORN SAUCE €34
- B.A. FILLET "ALLA ROSSINI" (SPINACH, BREAD, FOIE GRAS, MARSALA, TRUFFLE) €59
- SLICED BLACK ANGUS SIRLOIN, ROASTED SEASONAL VEGETABLE €39
- SKIRT STEAK (DIAPHRAGM) OF BLACK ANGUS U.S.A. €36
- LAMB CHOPS FROM NEW ZEALAND €29

NOT JUST MEAT

- DAILY PROPOSAL OF FISH STEAK, SQUID EGGS "ALLA MILANESE, CREAM OF POTATOES AND JERUSALEM ARTICHOKES, PISTACHIO €32
- STUFFED AND GRATINATED ARTICHOKES, ROASTED CELERIAC, CREAM OF LENTILS AND SHEEP-CHEESE €23

SIDE DISHES

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| - EGGPLANT PARMIGIANA | €10 | - GREEN/MIXED SALAD | €8 |
| - TURNIP GREEN RIPASSATE | €8,5 | -CHICORY, PUNTARELLE RIPASSATE | €8,5 |
| - ROASTED POTATO, ROSEMARY | €7 | RIPASSATE MEAN COOKED WITH | |
| - CANNELLINI BEANS, RED ONION | €7 | GARLIC, CHILI AND ANCHOVIES | |

