

***Dolci (dessert)***

***Tiramisù. 12***

*Coffee-flavored dessert with homemade savoiardi cake, Nutella, and mascarpone.*

***Gelato Artigianale from Gelato Club 12***

*Classic artisan cherry-chocolate ice cream.*

***Tortino di Mele 12***

*Apple cake with cinnamon and brown sugar, served with vanilla ice cream.*

***Cannolo siciliano 12***

*Homemade Marsala cannolo shell, filled with sheep & cow ricotta cheese with chocolate chips and pistachios.*

***Formaggi 13***

*Lou Bergier, Toma cheese and Blu D'Alpe (mountain blue cheese). Served with honey and Taralli (typical savoury biscuits from Italy). (Check the availability with a member of the staff)*

***Head Chefs: Stefano Mancusi & Simone Portas***

***Sous Chefs: Jaena Pereyra & Matteo Talon***

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***Check the truffle availability with a member of the staff.***

***B.Y.O.M. (Build Your Own Menu):***

***Option 1 (3 courses menu):***

***1 Antipasto + 1 Primi + 1 Dolci = 46***

***Option 2 (4 courses menu):***

***1 Antipasto + 1 Grigliati e Brasati + 1 contorno + 1 Dolci = 58***

***To get you started:***

***Focaccia della casa 5***

*Homemade focaccia bread. Served with olive oil.*

***Olive di Nocellara 5***

*Nocellara olives served with basil oil.*

***Bruschetta al pomodoro e Burrata 8***

*Bruschetta with tomatoes and burrata cheese*

***Suppli funghi & mozzarella 12***

*Deep fried rice croquette with mushroom, truffle and Fior di latte mozzarella cheese.*

***Crocchetta di Lasagna 10***

*Homemade breaded deep fried lasagna croquette.*

### ***Antipasti (starter)***

#### ***Polenta frita con i funghi 16,50***

*Deep fried polenta with creamy mushroom sauce and white truffle oil.*

#### ***Insalata di Radicchio, Gorgonzola e Noci 14,50***

*Red cicory salad served with toasted walnuts, chives, and gorgonzola DOP sauce.*

#### ***Tagliere all'Italiana 16***

*Cold cuts board: Truffle Mortadella, Salame Milano and pickles.*

#### ***Burrata e Bietola 16,50***

*Burrata cheese served with marinated chards. (the marinade is made with chili, garlic, oil, and salt).*

#### ***Tartare di Manzo 16,90***

*Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper, Parmesan cream cheese and hazelnut.*

#### ***Baccalà fritto 16,90***

*Salted battered fried cod served with a wedge of lemon and parsley mayonnaise.*

#### ***Caponata 14***

*Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion, capers and served with toasted pine nuts and parsley.*

#### ***Tartare di Tonno 16,90***

*MSC Yellowfin red Tuna Tartare seasoned with pink pepper, pistachio, olive oil, Maldon salt and lemon zest. Served with a slice of thin roasted bread.*

### ***Primi (Pasta)***

#### ***Tagliolini in forma 22***

*Handmade tagliolini pasta, seasoned with butter and grana padano cheese, served in the cheese wheel.*

#### ***Orecchiette con i Broccoli 22***

*Homemade orecchiette pasta, served with Romanesco broccoli, anchovies, chilli, garlic and cacio dei poveri (mix of bread, garlic, chilli, parsley and lemon zest).*

#### ***Risotto radicchio, salsiccia & taleggio 24***

*Risotto with radicchio salad, homemade Tuscany sausage and taleggio cheese.*

#### ***Scialatielli alle Vongole 24***

*Handmade scialatielli pasta served with clams, garlic, chili, parsley, and lemon.*

#### ***Ravioli cacio e pepe 24***

*Handmade ravioli filled with pecorino cheese and black pepper, served with butter and sage.*

#### ***Pici alla Carbonara 22***

*Homemade pici (rustic thick spaghetti), egg yolk, pecorino and guanciale (pork jowl).*

#### ***Fettuccine ai Funghi 23***

*Homemade fettuccine pasta, served with chantarelle mushrooms, butter thyme, chili, garlic. Served with parmesan cheese on top.*

#### ***Bucatini con coda alla vaccinara 24***

*Homemade bucatini pasta, served in a rich, slow cooked ox tail tomato sauce, flavored with celery and cocoa. Pecorino cheese on top*

### ***Grigliati & Brasati (Grilled and Braised)***

#### ***Salsiccia Piccante & Porro 29***

*Homemade spicy sausage made with pork, nduja, fennel seeds. Served with sauteed leek.*

#### ***Polpo in Pignatta 29***

*Octopus stew with red wine, San Marzano tomatoes, celery, red onion and Taggiasca olives. Served with slice of roasted bread and celery heart leaf on top.*

#### ***Tagliata di carne e carote 29,90***

*Grilled black angus beef petite tender (from Uruguay) with beef joux, served with roasted carrots, garlic, and salsa verde.*

#### ***Parmigiana di Melanzane 25***

*Vegetarian lasagna "style" portion with aubergine, tomato sauce, mozzarella cheese and parmesan cheese.*

#### ***Tagliata del giorno 500-1000g 14,90/100g (not part of BYOM 2)***

*Finnish beef steak of the day on the bone (ask to a member of the staff for the type of meat).*

### ***Contorni (side)***

#### ***Lattughino 9***

*Fresh whole Salad served with citronette, salt, and pepper.*

#### ***Patate arrosto 9***

*Roasted potatoes, sauteed with butter and rosemary. Served with aioli.*

#### ***Cavolfiore arrosto 9***

*Roast cauliflower marinated with vegetarian nduja and Ligurian walnuts pesto.*

#### ***Zucca arrosto 9***

*Roast pumpkin with butter and sage. Served with parmesan cheese and balsamic glaze.*