

STARTERS

Sea Bass carpaccio marinated in olive oil and lemon with barley and marinated grilled vegetables €18 **G**

Parma ham 24 months 'Ruliano' with chickpeas pancake €20 **G**

Egg 64 degrees on peas cream with white asparagus €14

Gratin scallops with alioli and red tomato chutney €22

Bufala mozzarella cheese 250gr with fresh plum tomatoes and basil €10

Piedmont beef tartare seasoned without egg with parmesan cheese €22

Natural oysters plateau €3/1pc (minimum order 6 pieces)

Fish crudités (crayfish, langoustine, tuna, yellowtail, salmon) €27

DISHES MARKED WITH THE LETTER **G** CONTAINS GLUTEN

PRIMI PIATTI

Grouper filled home made green tortellone with seafood sauce €20 **G**

Mashed fava beans with chicory, onion chutney and toasted bread €12 **G**

Natural coal home made black tagliolini with fresh beans and shrimps €20

Monzese style risotto with sausage and red wine reduction €18

Linguine with lobster €28 **G**

Warm pumpkin soup with black rice and quenelle of marinated langoustine €20

Home made cannelloni filled with ricotta cheese and borage on yellow plum tomatoes coulis €15 **G**

Cold gazpacho with bufala mozzarella cheese €12

COVER CHARGE €4

MAIN COURSE

Deep fried veal meatballs Milanese style with asparagus salad and mustard sauce €18 **G**

Beef fillet with green pepper sauce and Duchess potatoes €28

Rack of lamb wrapped with bacon and pecorino cheese in almond crust on red port wine sauce and mashed potatoes €27

Fried turbot escalope marinated with vegetables €24

Salmon burger with tomato confit, olives and mint flavored eggplant puree €22 **G**

Seared sea bass carpaccio and smoked cheese with soy sauce and diced plum tomatoes €24

SIDE DISHES

Agretto with olive oil €8

Roast potatoes €8

Home made pickled vegetables €8

Grilled vegetables €8