

STARTERS

Three tartare selection of langoustine, crayfish and tuna with celeriac cream €28

Parma ham "Ruliano " aged 24 months with fried dumplings €20 **G**

Roasted octopus seasoned with vinaigrette sauce on chickpea cream with bread crouton €16 **G**

Three cheese selection of giuncata, nodino and bufalina with tomatoes datterino €12

Beef tartare and quail egg €22

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

Brittany artichokes stuffed with tasty bread on a guazzetto of cherry tomatoes and basil €18 **G**

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

PASTA DISHES

Spaghettone with sea urchin and salted mullet roe (bottarga) €24 **G**

Home made scialatielli with seafood and lime marinade langoustine tartare €22 **G**

Natural coal home made raviolone stuffed with veal cooked at low temperature, grated black truffle and pecorino cheese €24 **G**

Risotto with chicory of Treviso and castelmagno cheese €20

Home made pizzoccheri of Valtellina with herbs, bitto cheese and casera cheese €20 **G**

Schiaffoni with red fish ragù from Amalfi coast €22 **G**

Potato cream with toasted pine nuts and bacon crisp €16

COVER CHARGE €5

MAIN COURSES

Grilled sirloin flap steak of American Black Angus tagliata style with rocket and parmesan shaves €24

The lady of Milan, breaded veal chop €24 **G**

Beef fillet with porcini mushroom sauce €29

Fried calamari, shrimp and vegetables €22 **G**

White sea bass with white wine and artichokes alla romana €25

Grilled tuna steak tagliata style with zucchini poverella €29

Ossobuco braised veal milanese style with gremolada €24 (on request with saffron rice €35) **G**

SIDE DISHES

Grilled vegetables €8

Porcini mushroom tempura €8 **G**

Hand cut french fries €8

Artichokes alla Romana €8

Zucchini poverella €8