



TRADITIONAL STARTERS

BURRATA E PAPPA	23
<i>Burratina with Mashed Tomato and Bread</i>	
PARMIGIANA ALLA TOMMASO	24
<i>Eggplant, Tomato and Mozzarella</i>	
LATTUGHINO E AVOCADO	23
<i>Lettuce, Fennel, Avocado & Pecorino Toscano DOP</i>	
PUNTARELLA E ACCIUGHE	21
<i>Gaeta Puntarelle, Anchovy & Mustard Citronette</i>	
CULATELLO E GRISSINI	25
<i>Culatello di Zibello, Sesame Grissini and Pickled Cucumbers</i>	
VITEL TONNÈ	25
<i>Veal cooked at low temperature, Tuna Sauce and Pantelleria Capers</i>	
SARDE AFFUMICATE	23
<i>Smoked Sardines with Corno Pepper and Brioche Bread</i>	
CARCIOFO INFORNATO	23
<i>Oven-Baked Artichoke with Bagnetto Rosso Sauce</i>	
PATA NEGRA DEI NEBRODI	33
<i>Sicilian Ham (aged 24 months) and Pecan Nuts</i>	
THE CREATIONS	
FOIE GRAS E VISCIOLE	33
<i>Foie Gras Terrine with Sour Cherries and Flaky Bread</i>	
CARPACCIO DI WAGYU	35
<i>A5 Wagyu Striploin Carpaccio with Gremolada and Giarratana Onion Sauce</i>	
KING CRAB	55
<i>King Crab with Avocado, Datterini, Tiger Tomatoes, Tropea Onion and Catalan Sauce</i>	
CAPASANTA E CAVIALE	43
<i>St. Jacques Scallop with Milk, Chives & Caviar</i>	

BLACK TRUFFLE 13
in addition to all the dishes (6/7gr)

RAW STARTERS

TARTARE DI MANZO	26
<i>Beef Tartare with Capers, Shallot, Anchovies, Tabasco, La Gioia Sauce and Chips</i>	
CARPACCIO DI GAMBERI	38
<i>Shrimp Carpaccio with Orange & Marinated Cucumber</i>	
TARTARE DI TONNO ROSSO	28
<i>Bluefin Tuna Tartare with Tiger Tomato & Tropea Onion</i>	
TARTARE DI SCAMPI & AVOCADO	28
<i>Langoustines with Avocado & Lemon</i>	

PASTA E RISOTTI

RAVIOLI DEL PLIN	28
<i>Ravioli Filled with Piedmontese Beef, Asparagus and Roast Jus</i>	
TAGLIOLINI AL RAGÙ DI CULATELLO	28
<i>Tagliolini with Culatello Ragù, Fassona Beef and Parmigiano Reggiano</i>	
LA NOSTRA CACIO E PEPE (minimum 2 people)	33
<i>Bigoli Pasta with Pecorino Romano Cheese</i>	per person
FUSILLORO ALLO SCAMPO E VODKA	35
<i>Fusillone Pasta with Piennolo Tomato, Vodka, and Porcupine Langoustine</i>	
TORTELLI ALLA ZUCCA	28
<i>Tortelli Filled with Mantovana Pumpkin, Ricotta and Pecorino Cheese Fondue</i>	
GNOCCHI AL CAVOLFIORE	29
<i>Potato Gnocchi with Cauliflower Cream, Taleggio DOP Sauce and Coffee</i>	
RIGATONI AL TARTUFO	36
<i>Rigatoni Pasta and Black Truffle</i>	
LINGUINE ALL'ASTICE	47
<i>Lobster Linguine with Pachino Tomatoes & Prà Basil</i>	
RISOTTO ALLA MILANESE (Tribute to Marchesi)	29
<i>Rice with Saffron Pistils, Parmigiano Reggiano and Golden Leaf</i>	
RISOTTO AI PORCINI	33
<i>Rice with Porcini Mushrooms, Parmigiano Reggiano, Butter & Parsley</i>	

SPECIAL PASTA

CAVIAR Rigatoni	62
LOBSTER Paccheri	85
WHITE TRUFFLE Tagliolini	75

MAIN DISH

FILETTO ALLA VORONOFF	45
<i>Beef Fillet with Voronoff Sauce, Aromatic Herbs and Baby Carrots with Armagnac</i>	
COSTOLETTA MILANO	43
<i>Milanese Veal Cutlet breaded and cooked in butter</i>	
CHATEAUBRIAND (minimum 2 people)	58
<i>Beef Filet served with Field Vegetables and Emilian Roast Gravy</i>	per person
LA TAGLIATA	39
<i>Sliced Beef and Tarragon</i>	
GALLETTO ALLA CACCIATORA	35
<i>Farm-Raised Spring Chicken Cacciatora with Peppers and Leccine Olives</i>	
BRANZINO IN PAPILOTE	45
<i>Sea Bass Fillet Cooked en Papillote with Vegetables, Cherry Tomato Sauce and Its Jus</i>	
TONNO E FOIE GRAS	43
<i>Seared Adriatic Red Tuna with Foie Gras</i>	
BLACK COD	48
<i>Black Cod with Yuzu, Miso, and Sautéed Swiss Chard</i>	
UOVO AL PADELLINO	26
<i>Skillet Egg with Fontina Valdostana Cream, Sautéed Broccoletti and Seasonal Mushroom</i>	

SIDES DISHES 10

Mashed Potatoes – Baked Potatoes – Green Salad
Cherry Tomatoes & Onion – Sautéed Chicory
Rocket Salad – Mashed Potatoes with Black Truffle 19

Minimum of 2 courses per person at dinner

Cover Charge 6

Dear Customers, please contact the dining room staff if you wish consult the appropriate Allergen Register (EU Reg. 1169/2011)