



Traditional Starters

BURRATA E PAPPA
Burratina with Mashed Tomato and Bread 23

PARMIGIANA ALLA TOMMASO
Eggplant, Tomato and Mozzarella 24

LATTUGHINO E AVOCADO
Lettuce, Fennel, Avocado & Pecorino Toscano DOP 23

PUNTARELLA E ACCIUGHE
Puntarelle, Anchovy & Mustard Citronette 21

CULATELLO E GRISSINI
Culatello di Zibello, Sesame Grissini and Pickled Cucumbers 25

VITEL TONNÈ
Veal cooked at low temperature, Tuna Sauce and Capers 25

SARDE AFFUMICATE
Smoked Sardines with Corno Pepper and Brioche Bread 23

CARCIOFO INFORMATO
Oven-Baked Artichoke with Bagnetto Rosso Sauce 23

PATA NEGRA DEI NEBRODI
Sicilian Ham (aged 24 months) and Pecan Nuts 33

The Creations

FOIE GRAS E VISCIOLE
Foie Gras Terrine with Sour Cherries and Flaky Bread 33

CARPACCIO DI WAGYU
A5 Wagyu Striploin Carpaccio with Gremolada and Giarratana Onion Sauce 35

KING CRAB
King Crab with Avocado, Datterini, Tiger Tomatoes, Tropea Onion and Catalan Sauce 55

CAPASANTA E CAVIALE
St. Jacques Scallop with Milk, Chives & Caviare 43

Raw Starters

TARTARE DI MANZO
Beef Tartare with Capers, Shallot, Anchovies, Tabasco, La Gioia Sauce and Chips 26

CARPACCIO DI GAMBERI
Shrimp Carpaccio with Orange & Marinated Cucumber 38

TARTARE DI TONNO ROSSO
Bluefin Tuna Tartare with Tiger Tomato & Tropea Onion 28

TARTARE DI SCAMPI & AVOCADO
Langoustines with Avocado & Lemon 28

Pasta & Risotti

RAVIOLI DEL PLIN
Ravioli Filled with Piedmontese Beef, Asparagus and Roast Jus 28

TAGLIOLINI AL RAGÙ DI CULATELLO
Tagliolini with Culatello Ragù, Fassona Beef and Parmigiano Reggiano 28

LA NOSTRA CACIO E PEPE (*minimum 2 people*)
Bigoli Pasta with Pecorino Romano Cheese 33 per person

FUSILLORO ALLO SCAMPO E VODKA
Fusillone Pasta with Piennolo Tomato, Vodka, and Porcupine Langoustine 35

TORTELLI ALLA ZUCCA
Tortelli Filled with Mantovana Pumpkin, Ricotta and Pecorino Cheese Fondue 28

GNOCCHI AL CAVOLFIORE
Potato Gnocchi with Cauliflower Cream, Taleggio DOP Sauce and Coffee 29

RIGATONI AL TARTUFO
Rigatoni Pasta and Black Truffle 36

LINGUINE ALL’ASTICE
Lobster Linguine with Pachino Tomatoes & Prà Basil 47

RISOTTO ALLA MILANESE (*Tribute to Marchesi*)
Rice with Saffron Pistils, Parmigiano Reggiano and Golden Leaf 29

RISOTTO AI PORCINI
Rice with Porcini Mushrooms, Parmigiano Reggiano, Butter & Parsley 33

Main Dish

FILETTO ALLA VORONOFF
Beef Fillet with Voronoff Sauce, Aromatic Herbs and Baby Carrots with Armagnac 45

COSTOLETTA MILANO
Milanese Veal Cutlet breaded and cooked in butter 43

CHATEAUBRIAND (*minimum 2 people*)
Beef Filet served with Field Vegetables and Emilian Roast Gravy 58 per person

LA TAGLIATA
Sliced Beef and Tarragon 39

GALLETTO ALLA CACCIATORA
Farm-Raised Spring Chicken Cacciatora with Peppers and Olives 35

BRANZINO IN PAPILOTE
Sea Bass Fillet Cooked en Papillote with Vegetables, Cherry Tomato Sauce and Its Jus 45

TONNO E FOIE GRAS
Seared Adriatic Red Tuna with Foie Gras 43

BLACK COD
Black Cod with Yuzu, Miso, and Sautéed Swiss Chard 48

UOVO AL PADELLINO
S skillet Egg with Fontina Valdostana Cream, Sautéed Broccoletti and Seasonal Mushroom 26

Side Dishes – 10

minimum of two courses per person at dinner

Cover Charge 6