



Antipasti

Arancini / 8€

Crespi risotto, pumpkin, gorgonzola and parmesan

Beetroot carpaccio / 9€

Gorgonzola, nuts, olive oil

Burrata / 13€

Burrata, curly lettuce, seasonal fruit, pesto and basil oil.

Primi piatti & Insalate

Caesar salad / 16€

Lollo Rossa salad, grilled chicken (FR), anchovies, olive, parmesan slices, boiled eggs, croutons and homemade sauce

Pasta with Vangole / 18€

Vangole, olive oil, garlic, parsley, chilli and white wine

Paccheri Carbonara / 19€

Paccheri, Guanciale (IT), egg yolk and parmesan

Chanterelles Risotto/ 20€

Risotto, chanterelle, parmesan

Gnocchi al Tartufo / €20

Homemade gnocchi, truffle sauce and Parmesan

Secondi piatti

Black Angus tenderloin fillet / 28€

Low-temperature beef tenderloin (EU), mustard mascarpone sauce, truffle mashed potatoes.

Polpo e noci / 24€

Octopus marinated in olive oil and lemon, seasonal vegetables

Chicken Limone/ 19€

Chicken fillet (FR), lemon, roasted vegetables

Dolci

Chocolate mousse/ 7€

70% cocoa

Cheesecake / 8€

Speculoos, persimmon coulis

Seasonal fruit salad / 8€

Assortment of seasonal fruits, mandarin puree

Noccio Tiramisu / Noccio Tiramisu to share /9€-14€