

# SPECIAL MENU

## STARTER

### CAPELANTE E POLIPO - 205

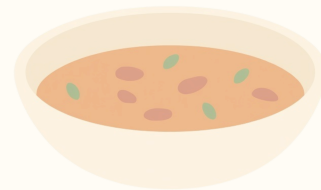
Seared scallops and roasted octopus served with Puttanesca anchovies sauce, hearty spinach and lemon citronette.

### INSALATA ANATRA E MIRTILLI - 98

Mix green salad, carrot and celery steak, pan seared duck breast served with a rich berry sauce dressing.

### PIZZA SALAMI MILANO - 125

Tomato base pizza, mozzarella cheese, salami Milano and caramelized roasted onions.



### RAVIOLI AL BRASATO - 110

Beef braised ravioli tossed in a butter sage sauce, topped with Parmesan cheese.

### MEZZA MANICA RAGÚ DI MAIALE - 110

Mezza manica pasta tossed in a gently cooked pork ragú with mix mushrooms and pecorino cheese.

### TAGLIATELLA ASPARAGI E GUANCIALE - 150

Home made tagliatelle tossed with asparagus in a scamorza cheese, butter sage sauce and crispy pork cheek Guanciale.

### TAGLIATELLE BOTTARGA E CAPELANTE - 175

Black ink tagliatelle tossed in a butter lemon sauce, seared scallops and dust of Bottarga fish cured eggs.

## PASTA



### SALSICCIA DI MAIALE - 190

Grilled pork sausage served with mashed potato, roast tomatoes and string beans, with a rosemary jus.

### GUANCIA DI MANZO - 230

Slow braised beef cheek cook with red wine sauce, and own jus, with mashed potato and veggies mirepoix.

### FILETTO DI MANZO ANGUS - 660

Seared 200gr Angus Tenderloin MB-2 served with herbs butter sauce, roasted mushrooms and potato.

### WAGYU STRIPLOIN MB7 - 240K / 100GR

Pan seared Australian Wagyu striploin MB-7, served with mix of roast veggies, garlic herbs oil and porcini mushrooms sauce ( average weight 450gr ).



## MAIN COURSES