

SPECIAL MENU

STARTER

CAPELANTE E POLIPO - 195

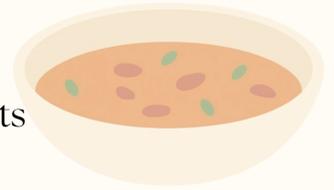
Seared scallop and roasted octopus served with sautéed hearty spinach in a creamy artichoke sauce.

ZUPPA DI LENTICCHIE - 75

Lentils “ small lens shapes seeds legumes ” soup riched with carrots celery and onions served with garlic breads croutons.

VELLUTATA DI ZUCCA - 80

Pumpkin creamy velouté served with fresh burrata cheese caramelized apple and a touch of balsamic vinegar reduction.



FUSILLONI VODKA E SALMONE - 165

Fusilloni pasta tossed in Smoked salmon blended with vodka in a shallots and tomato sauce topped with burrata cheese.

TAGLIATELLE RAGU D'ANATRA - 110

Home made tagliatelle tossed in gently cook duck breast ragú and mix mushrooms with parmesan cheese.

NERO DI SEPPIA BOTTARGA E CAPELANTE - 175

Black ink tagliatelle tossed in a butter lemon sauce with seared scallops and dust of bottarga cured eggs.

RAVIOLI DI MANZO - 110

Homemade ravioli filled with braised beef in a pumpkin creamy sauce, parmesan cheese and hazelnuts crumble.

RISOTTO ZAFFERANO E OSSOBUCO - 215

Carnaroli Italian rice tossed in a yellow saffron and parmesan topped with slow braised veal Ossobuco and herbs gremolada.

PETTO D'ANATRA - 230

Duck breast slow cooked and seared served with pumpkin and berries sauce with green spinach sautéed.

MERLUZZO IN GUAZZETTO DI MARE - 215

Cod fish fillet served in a mix seafood guazzetto served with roasted potatoes.

GUANCIA DI MANZO - 235

Slow braised beef cheek served with his own jus with vegetables mirepoix and creamy mashed potato.

WAGYU STRIPLOIN MB7 - 240K / 100GR

Pan seared Aus Wagyu striploin MB-7 served with mix of roast veggies, potatoes and selection of sauces and salts (average weight 600 grams).

MAIN COURSES

PASTA

