

DESSERT

Pumpkin pudding with herbs,
amaretto “Disaronno” ice cream 8
(by artisanal ice cream maker “Picchio”)

Chestnut mousse, cocoa crumble and
red wine caramel 9

White chocolate parfait,
lemon compote and almonds 8

Cocoa tart, dark chocolate
and caramel cream,
peanuts praline 11



Our mission is to bring
earth to the table.

We grow our own vegetables
that we propose on our menus.
Our suppliers are selected locally
and, like us, they have great respect
for the environment.
In compliance with this philosophy,
some dishes may change.



STARTERS

Cabbage taco with beef shank,
kaki and yogurt 16

Lamb tartare, lard and bitter sweet pumpkin 15

Cauliflower, butter and anchovies 13

Leek, Parmesan cheese, beef gravy
and lemon 14

Selection of local cured meats and cheeses 17

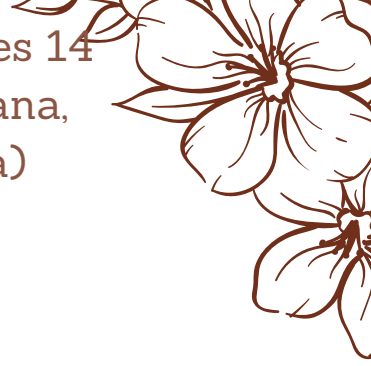
FIRST COURSE

Fettuccine with mushrooms and
smoked trout 18

Mixed pasta with mussels, chickpeas
and fig oil 18

Pappardelle filled with pollo
“alla Cacciatora” 17

Mezze maniche with cabbage, “Ciauscolo”
salami, stracchino cheese 17



Traditional pasta dishes 14
(Carbonara, Amatriciana,
Cacio e Pepe, Gricia)

MAIN COURSE

Tempura fried catch of the day,
beetroot and yogurt 20

Roasted pumpkin with erborinato cheese,
honey and hazelnuts 17

Tortilla with mushrooms, pork loin
and “Nero Pregiato” truffle 24

40 days dry aged ribeye, burnt onion
compôte, herbs hollandaise 25

Vegetable side dishes from our garden 7

*Cover Charge & Selection of Bread from
“Culetti” Bakery 2*

