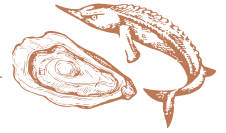


CRUDI

Carpaccio Di Fassona 120
Fassona beef carpaccio, rocket leaves, Parmigiano Reggiano 24 months aged cheese, Datterino tomato and Amalfi lemon dressing

Carpaccio Di Ricciola 120
Yellowtail carpaccio, "Malpighi" balsamic dressing, lime, Espelette pepper and fresh chives



ANTIPASTI

Bruschetta Al Pomodoro 55
Altamura bread, fresh Datterino tomato, garlic, dry Sicilian oregano, basil leaves and Giachi extra virgin olive oil

Insalata Di Spinaci E Melograno 75
Baby spinach, pomegranate, caramelized walnuts, roasted pumpkin, honey mustard dressing, 12yo aged balsamic vinegar and Parmigiano Reggiano 24 months aged

Insalata Di Finocchi 85
Italian fennel, bergamot and balsamic dressing, Taggiasca olives, Parmigiano Reggiano 24 months aged cheese and orange zest

Vitello Tonnato 95
Slow cooked Fassona veal, tuna and capers sauce, celery and Amalfi lemon dressing

Fritto Misto Di Mare 105
Fried Patagonian calamari, langoustine and prawns, zucchini chips served with basil mayo and spicy mayo

Burrata 110
Apulian burrata, basil pesto, roasted Datterino tomato and onion powder

Polpo Croccante 120
Slow cooked octopus, potato cream, green beans, purple potato confit, Taggiasca olive sauce and garlic crumbs

Insalata Di Carciofi 120
Globe artichokes, green asparagus, watercress, Parmigiano Reggiano 24 months aged cheese and egg yolk powder

PIZZE

all of our pizzas are fermented for 72hours

Pizza Bresaola 140
Mozzarella, Italian beef bresaola, rocket pesto and Parmigiano Reggiano fondue

Pizza Napoli 110
Tomato sauce, burrata cheese, Cantabrian anchovies, capers and extra virgin olive oil

Pizza Salame 130
Tomato sauce, spicy beef salami, grilled eggplant, Pecorino Romano and fresh parsley

Pizza Tartufo 195
Black truffle paste, mozzarella, fontina, chives and fresh black truffle

Pizza Funghi 110
Smoked buffalo mozzarella, wild mushrooms and sun-dried Roma tomatoes

Pizza Salsiccia E Friarielli 130
Smoked Provola, scamorza, friarielli, fennel beef sausages and shredded red chilli

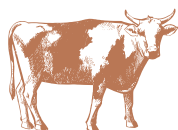


PASTE E RISOTTI

All pasta is freshly homemade in our kitchen



Risotto Straciatella Acquerello risotto, basil pesto, Apulian burrata and basil oil	115	Mezzi Paccheri Al Ragu Genovese "Mancini" paccheri, Fassona beef white ragu, thyme and Pecorino Toscano	140
Tortelli Cacio E Pepe Homemade tortellini, Pecorino Romano cheese, black pepper, artichokes and marjoram	120	Gnocchi Al Tartufo Homemade potato gnocchi, fresh black truffle, creamy truffle sauce, toasted walnuts and Castelmagno PDO fondue	210
Agnolotti Del Plin Alla Zucca Homemade agnolotti, pumpkin, Parmigiano Reggiano fondue, almonds and sage	120	Linguine All'astice Linguine "Mancini", half Canadian lobster, Datterino tomato and fresh basil	250
Spaghettoni Alle Vongole Spaghettoni "Mancini", carpet clams, Sardinian Bottarga and parsley oil	140		



CARNE

Pollo Al Forno Yellow chicken supreme, creamy mustard sauce, red cabbage, green asparagus, oyster mushrooms and romanesco broccoli	200	Guancia Di Manzo Wagyu beef cheek, celeriac puree and crispy shallots	250
Tagliata Di Manzo Wagyu Striploin, mashed potato and horseradish sauce	220	Cotoletta Alla Milanese Veal cutlet "Milanese", rocket leaves, Datterino tomato and fresh Amalfi lemon	315
Filetto Di Manzo Black Angus beef fillet, king oyster mushrooms, white onion puree, black cherries and fresh black truffle	250	Costata Di Manzo 1kg Black Angus prime rib bone in rosemary flavoured sauce	495

PESCE



Branzino Ai Carciofi Oven baked sea bass, baby violet artichoke, potato gratin and sun dried Datterino tomato	230	Sogliola Alla Mugnaia 700gr Dover sole, lemon butter sauce, chili and fresh parsley	590
Orata In Crosta Di Sale Salt crusted sea bream, virgin sauce and Taggiasca olive sauce	240		

CONTORNI 45

Rucola Pomodorini E Parmigiano Rocket leaves, Datterino tomato, Parmigiano Reggiano 24 months aged cheese and Amalfi lemon dressing	Funghi Sautéed, forest mushrooms and black truffle
Broccolini Sautéed broccolini, garlic and red chili	Patate Arrosto Roasted potato, dry Sicilian oregano and parsley
Patate Fritte Hand cut French fries	Asparagi Roasted asparagus and smoked butter sauce
	Spinaci Alla Romana Spinach, raisins and toasted pine nuts