

MENU DEGUSTAZIONE \$135

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

24 MO. PROSCIUTTO DI PARMA, HOUSE MADE PANCETTA WITH TIGELLE AND MELON \$24

ANTIPASTI

SALMON CRUDO WITH TOMATILLO, HUSK CHERRIES AND PEPPERS

FRIED QUAIL WITH STONE FRUITS

BEEF TARTARE WITH UNI, CUCUMBER AND SESAME

SEARED OCTOPUS WITH 'NDUJA VERDE AND CHARRED WAX BEANS

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

PASTA

SWISS CHARD GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

CORN FRANCOBOLLI WITH CHANTERELLE MUSHROOMS

EGGPLANT STUFFED MALTAGLIATI WITH TOMATOES AND RICOTTA

GARGANELLI WITH DUCK RAGU AND APPLES

SPAGHETTI ALLA CHITARRA WITH BONE MARROW AND FRUTTI DI MARE

ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

ROASTED LAMB WITH ROMESCO, JIMMY NARDELLO PEPPERS AND DUKKAH

SUMMER SQUASH CROSTATA WITH FRESH RICOTTA AND AGED BALSAMIC

WHOLE ROASTED FLUKE WITH POTATO GALETTE, OLIVES AND CHERRY TOMATOES

VEAL MILANESE WITH TONNATO, CAPERS AND HEIRLOOM TOMATOES FOR TWO

DOLCI

RICOTTA CHEESECAKE WITH AMARO ROASTED FIGS

MOLTEN PISTACHIO CAKE WITH BLACK PEPPER-STRAWBERRY GELATO

DARK CHOCOLATE GIANDUJA MOUSSE WITH HAZELNUTS AND MARSHMALLOW

PEACH BREAD PUDDING WITH PECAN GRANOLA AND SWEET CORN GELATO

SELECTION OF CHEESE WITH TOASTED HAZELNUT-BLUEBERRY TOAST AND ACCOMPANIMENTS