
ANTIPASTI

"Trippa Fritta", Fried Honeycomb Beef Tripe & Rosemary	198
Montoro Roasted Onion & Sicilian Capers	168
Chicken Liver Parfait, Saba & Panettone	178
"Baccalà Mantecato", Whipped Cod & Toasted Polenta	188
"Lingua Tonnata", Veal Tongue & Tonnata Sauce	278
Sea Snails & Lemon-Celeriac Cream	258

PASTA E MINESTRE

Pumpkin "Gnocchi Di Zucca", Sausage, Parmesan Cheese Fondue	178
Homemade Tagliatelle with Duck Ragù	228
Ravioli del Plin, Veal & Mushroom Jus	238

SECONDI

"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	228
Hanger Steak, Mash Potato & Artichokes	388
Codfish Tripe, Spicy Nduja & Bell Peppers	288
Charcoal Grilled Bone Marrow, Toasted Bread, Aromatic Salad	188/pc
"Testina" Pig's Head & Salsa Verde	258

DOLCI

Mulberry Tart & Mascarpone Cream	118
Hazelnut Cake & Piedmont Hazelnut Zabaione	148
Crispy Apple Strudel & Crema Inglese	118

DEGUSTAZIONE

Let Chef Marco take care of you with a selection of Testina's best dishes.
\$588 per person, served for the entire table.

UN PO' DI VINO

Discover our Italian wine selection.
\$248 or \$378