
ANTIPASTI

"Trippa Fritta", Fried Honeycomb Beef Tripe & Rosemary	198
Roasted Onion, Sicilian Capers & Dry Tomatoes	168
Chicken Liver Parfait, Saba & Dried Apricot	188
Fassona Beef Tartare, Caper Leaves & Marinated Egg Yolk	268
"Lingua Tonnata", Veal Tongue & Tonnata Sauce	288
Smoked Sardines, Stracciatella di Burrata, Grilled Artichoke & Romesco Sauce	288

PASTA E MINESTRE

Homemade Cavatelli, Mediterranean Octopus & Dry Fennel	288
Homemade Tagliatelle with Duck Ragù	248
Ravioli del Plin, Veal & Mushroom Jus	238

SECONDI

"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	228
Hanger Steak, Mash Potato & Seasonal Vegetables	398
Codfish Tripe, Spicy Nduja & Bell Peppers	288
Baby Octopus, "Aglia Olio & Peperoncino"	288
Charcoal Grilled Bone Marrow, Toasted Bread, Aromatic Salad	188/pc
"Testina" Pig's Head & Salsa Verde	298

DOLCI

Cherry Tart, Marinated Cherries, Mascarpone & Pastry Cream	138
Hazelnut Cake & Piedmont Hazelnut Zabaione	148
Crispy Apple Strudel & Crema Inglese	118

CONDIVISIONE

Let Chef Marco take care of you with a selection of Testina's best dishes.

\$588 per person,
served to share for the entire table.

UN PO' DI VINO

Discover our Italian wine selection.

\$248 or \$378