

## ANTIPASTI

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

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## PASTA & SOUP

Homemade Cavatelli, Mediterranean Octopus & Dry Fennel	288
Homemade Tagliatelle with Duck Ragù	248
Pumpkin Ravioli, Mantova Style with Parmesan Fondue and Sage	238
Chestnut Soup, Jerusalem Artichoke & Ciciolata Ham	188

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## SECONDI

Hanger Steak, Mash Potato & Seasonal Vegetables	398
"Testina" Pig's Head & Salsa Verde	298
Braised Oyster Blade Beef, Red Wine Sauce, Celeriac Purée, Green Beans	328
Baby Octopus, "Aglìo Olio & Peperoncino"	288
"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	228
Charcoal Grilled Bone Marrow, Toasted Bread, Aromatic Salad	188/pc

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## DOLCI

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

### CONDIVISIONE

Chef Marco's Selection of

3 ANTIPASTI

1 PASTA

2 SECONDI

1 DOLCI

788 per person

served to share for the entire table

### UN PO' DI VINO

Discover our Italian wine selection

378 per person