

ANTIPASTI

"Lingua Tonnata", Veal Tongue & Tonnata Sauce	298
Smoked Sardines, Stracciatella di Burrata, Grilled Artichoke & Romesco Sauce	288
Fassona Beef Tartare, Caper Leaves & Marinated Egg Yolk	278
"Trippa Fritta", Fried Honeycomb Beef Tripe & Rosemary	198
Chicken Liver Parfait, Saba & Dried Apricot	198
Roasted Onion, Sicilian Capers & Dry Tomatoes	178

PASTA & SOUP

Homemade Cavatelli, Mediterranean Octopus & Dry Fennel	288
Homemade Tagliatelle with Duck Ragù	248
Chestnut Soup, Jerusalem Artichoke & Cicciolata Ham	188

SECONDI

Hanger Steak, Mash Potato & Seasonal Vegetables	438
Braised Oyster Blade Beef, Red Wine Sauce, Celeriac Purée, Green Beans	348
"Testina" Pig's Head & Salsa Verde	348
Baby Octopus, "Aglione" & Peperoncino"	328
"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	248
Charcoal Grilled Bone Marrow, Toasted Bread, Aromatic Salad	198/pc

DOLCI

Hazelnut Cake & Piedmont Hazelnut Zabaglione	148
Crispy Apple Strudel & Crema Inglese	128

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