

ANTIPASTI

"Lingua Tonnata", Veal Tongue & Tonnata Sauce	298
Smoked Sardines, Stracciatella di Burrata, Grilled Artichoke & Romesco Sauce	288
Beef Carpaccio, Piedmont Hazelnut	228
White Asparagus, Butter Sauce Scented with Dill, Trout Eggs	218
Italian Orange Salad, Fennel, Sicilian Anchovies	208
"Trippa Fritta", Fried Honeycomb Beef Tripe & Rosemary	198

PASTA

Homemade Cavatelli, Mediterranean Octopus & Dry Fennel	288
Cannelloni, Pumpkins, Parmesan Sauce	288
Homemade Tagliatelle with Duck Ragù	248

SECONDI

Hanger Steak, Mash Potato & Seasonal Vegetables	438
"Testina" Pig's Head & Salsa Verde	348
Baby Octopus, "Aglia Olio & Peperoncino"	328
Codfish Tripe, Spicy Nduja & Bell Peppers	288
"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	248
Sea Snails with Tomato Sauce, Celeriac Purée	238

DOLCI

Hazelnut Cake & Piedmont Hazelnut Zabaione	148
Fresh Seasonal Fruit Tart, Mascarpone & Pastry Cream	138
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