

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
"Trippa Fritta", Fried Honeycomb Beef Tripe & Rosemary	198
Cicciolata Ham, Crispy Bread, Pickled Vegetables	188
Chicken Liver Parfait, Saba & Dried Apricot	188
Stewed Leek Flan, Cheese Fondue, Hazelnuts	178

PASTA

Homemade Cavatelli, Mediterranean Octopus & Dry Fennel	288
Homemade Pappardelle, Chicken Offal Ragù	288
Homemade Tagliatelle with Duck Ragù	248
Linguine Pasta, "Aglìo Orsino" Pesto, Pine Nuts & Parmesan Cheese	188

SECONDI

"Testina" Pig's Head & Salsa Verde	348
Baby Octopus, "Aglìo Olio & Peperoncino"	328
Hanger Steak, Mash Potato & Seasonal Vegetables	438
Charcoal Grilled Bone Marrow, Toasted Bread, Aromatic Salad	198/pc
Codfish Tripe, Spicy Nduja & White Polenta	288
"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	248
Pan-fried Sweetbread, Green Peas Purée & Agretti Vegetables	498
"Pollo Arrosto" Roasted Chicken Legs on the Bone	488

DOLCI

Hazelnut Cake & Piedmont Hazelnut Zabaione	148
Fresh Seasonal Fruit Tart, Mascarpone & Pastry Cream	138
Bonet, Cacao Panna Cotta & Bitter Almond	108

UN PO' DI VINO

Discover Our Italian Wine Selection
378 per person

Nordaq Filtered Water Still, Sparkling, or Hot is served at \$38 per person.

All prices are subject to 10% service charge.

All menu items are subject to availability and seasonality