

ANTIPASTI

"Lingua Tonnata", Veal Tongue, Tonnata Sauce	298
Fassona Beef Tartare, Caper Leaves & Marinated Egg Yolk	288
"Trippa Fritta", Fried Honeycomb Beef Tripe & Rosemary	208
Sea Snails, Celeriac, Amalfi Lemon	238
Chicken Liver Parfait, Saba & Dried Apricot	198
Cicciolata Ham, Crispy Bread, Picked Vegetables	198
Sicilian Roasted Onion, Capers & Dry Tomatoes	138
Smoked Sardines, Stracciatella di Burrata, Grilled Artichoke & Romesco Sauce	288

PASTA

Cannelloni, Spinach, Ricotta & Tomato Sauce	198
Homemade Cavatelli, Mediterranean Octopus & Dry Fennel	288
Homemade Tagliatelle with Duck Ragù	248
Homemade Pappardelle with Chicken Offal Ragù	288

SECONDI

"Testina" Pig's Head & Salsa Verde	348
Baby Octopus, "Aglia Olio & Peperoncino"	328
Hanger Steak, Mashed Potato & Green Beans	438
Codfish Tripe, Spicy Nduja & White Polenta	288
"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	248
Charcoal Grilled Bone Marrow, Toasted Bread, Aromatic Salad	188/pc

DOLCI

Hazelnut Cake & Piedmont Hazelnut Zabaione	148
Fresh Seasonal Fruit Tart, Mascarpone & Pastry Cream	138
Bonet Piemontese, Chocolate & Amaretti Pudding	108

SIDE DISHES

Mashed Potatoes	88
Seasonal Vegetables	88

UN PO' DI VINO

Discover Our Italian Wine Selection
378 per person