

ANTIPASTI

"Lingua Tonnata", Veal Tongue, Tonnata Sauce	298
Fassona Beef Tartare, Caper Leaves & Marinated Egg Yolk	288
Stewed Leek Flan, Cheese Fondue, Hazelnuts	188
"Trippa Fritta", Fried Honeycomb Beef Tripe & Rosemary	218
Sea Snails, Celeriac, Amalfi Lemon	238
Chicken Liver Parfait, Saba & Dried Apricot	198
Cicciolata Ham, Crispy Bread, Pickled Vegetables	198

PASTA

Cannelloni, Pumpkin, Parmesan Fondue	198
Homemade Cavatelli, Mediterranean Octopus & Dry Fennel	288
Homemade Tagliatelle with Duck Ragù	248
Homemade Pappardelle with Chicken Offal Ragù	298

SECONDI

"Testina" Pig's Head & Salsa Verde	368
Hanger Steak, Mashed Potato & Green Beans	438
Baby Octopus, "Aglia Olio & Peperoncino"	328
Codfish Tripe, Spicy Nduja & White Polenta	298
"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	258
Roasted Mediterranean Octopus, Capers & Dry Tomato Oil, Romesco Sauce	418
Baby Lamb Belly "Porchetta Style", Sautéed Artichokes, White Balsamic Jus	288
Charcoal Grilled Bone Marrow, Toasted Bread, Aromatic Salad	208/pc

DOLCI

Hazelnut Cake & Piedmont Hazelnut Zabaione	148
Fresh Seasonal Fruit Tart, Mascarpone & Pastry Cream	138
Crispy Apple Strudel & Crema Inglese	128

SIDE DISHES

Mashed Potatoes	88
Seasonal Vegetables	88

UN PO' DI VINO

Discover Our Italian Wine Selection
378 per person