

## 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
Charcoal Roasted Eggplant, 24-Month Parmesan Fondue, Roasted Tomato Sauce	198

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## PASTA

Linguine, Wild Garlic Pesto, Parmesan	218
Homemade Cavatelli, Mediterranean Octopus & Dry Fennel	288
Homemade Tagliatelle with Duck Ragù	248
Homemade Pappardelle with Chicken Offal Ragù	298

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## SECONDI

"Testina" Pig's Head & Salsa Verde	368
Hanger Steak, Mashed Potato & Seasonal Vegetables	438
Baby Octopus, "Aglia Olio & Peperoncino"	358
Codfish Tripe, Spicy Nduja & White Polenta	298
"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	258
Baby Lamb Belly "Porchetta Style", Sautéed Artichokes, White Balsamic Jus	288
Roasted Mediterranean Octopus, Capers & Dry Tomato Oil, Romesco Sauce	418
Charcoal Grilled Bone Marrow, Toasted Bread, Aromatic Salad	208/pc

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## 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