

## STARTERS

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| <b>BURRATA E ACQUACOTTA</b><br>Burrata (125g) and mashed Bread with Tomato  | 17 |
| <b>INSALATA DI ASPARAGI E CARDONCELLO</b><br>Asparagus and Cardoncello Mushroom Salad with Smoked Ricotta Cheese and Borraggine leaves          | 19 |
| <b>INSALATA DI CARCIOFO</b><br>Romanesco Artichoke Salad with Tuna Roe  | 18 |
| <b>SAN DANIELE E PAN DE CRISTAL</b><br>San Daniele Aged Prosciutto Crudo served with Pan de Cristal   | 19 |
| <b>TARTARE AL COLTELLO</b><br>Beef tartare with unripe Pickled Peaches  | 23 |
| <b>RANA ALLA PAVESE</b><br>Marinated and Fried Frog Legs on Potato Purée  | 19 |
| <b>MONDEGHILI E CREN</b><br>Typical smashed meatballs with Lombard Red Cow, Luganega Sausage, Breadcrumbs, served with a Horseradish Sauce      | 16 |
| <b>CARPACCIO DI RICCIOLA</b><br>Local Amberjack Carpaccio with Lumignano Peas, Mullet Bottarga and Roman Mint                                   | 23 |
| <b>VITELLO TONNATO</b><br>Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers  | 19 |
| <b>TONNO ROSSO</b><br>Red Tuna Tartare with Spiced Chopped Herbs  | 21 |
| <b>CALAMARO E GAMBERO CACIO E PEPE</b><br>Breadcrumbed and Fried Squid and Red Prawn with Pecorino and Pepper Sauce                             | 19 |
| <b>UOVO E TARTUFO</b><br>Trentino Egg with Toma Fondue and Black Truffle  | 21 |
| <b>FIORI DI ZUCCA GRATINATI</b><br>Gratinated Zucchini Flowers stuffed with Goat Ricotta, Sun-Dried Tomato, Smoked Anchovy and Buffalo Scamorza | 17 |



## FIRST COURSE

|   |                  |
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| <b>TORTELLINI AL PARMIGIANO</b><br>Tortellini filled with Mortadella and Mora Romagnola Pork, served with Parmesan Cream and Cooked Ham | 21               |
| <b>TAGLIOLINI AFRODITE</b> (minimum 2 people)<br>Tagliolino with Toasted Grey Mullet and Butter   | 20<br>per person |
| <b>TAGLIATELLE AL TARTUFO</b><br>Tagliatella with Parmesan and Black Truffle  | 25               |
| <b>PASTA E FAGIOLI</b><br>Mixed Pasta on a Bean Cream with Rock Red Mullet, Taranto Mussels and Clams                                   | 21               |
| <b>MALLOREDDUS AGLI SCAMPI</b><br>Home made Malloreddus Pasta with Langoustine, Genoese Pesto, and Caciucco Sauce (mildly spicy)        | 25               |
| <b>PICI ALL'AGLIONE</b><br>Pici Pasta with Garlic Sauce and Cherry Tomatoes   | 19               |
| <b>LA STRETTA AL RAGÙ</b><br>The "Stretta" Tagliolina Pasta with Modenese-Style Ragù  | 21               |
| <b>RISOTTO MILANO</b><br>Rice with Saffron Pistils and Parmigiano Reggiano  | 20               |

**BLACK TRUFFLE 9**  
In addition to all dishes (6/7gr)

Guests are kindly invited to ask the staff if they wish to consult the Allergens Register (EU Regulation 1169/2011).

Cover Charge 4

## MAIN COURSE

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| <b>COSTINA E CARCIOFI</b><br>Slow-Cooked Rib with Artichoke Purée, Spring Onion and Emilia-Style Jus  | 29  |
| <b>TAGLIATA DI PEZZATA ROSSA</b><br>Sliced Beef with Afrodite Sauce   | 28  |
| <b>FILETTO</b><br>Beef Filet, Veal Jus, and Aromatic Herb Bundle  | 33  |
| <b>COSTATA DI CHIANINA AL CARBONE</b> (served for 2 people)<br>Chianina Rib Steak cooked on the Josper (1-1,2kg) with a Side of your choice | 100 |
| <b>COSTOLETTA ALLA MILANESE</b><br>Breaded Milanese-style Cutlet, cooked in Butter  | 33  |
| <b>POLPO ALLA VIGNAROLA</b><br>Charcoal-Grilled Octopus with a Salad of Fava Beans, Peas, Datterino Tomatoes and Snow Peas with Lemon       | 26  |
| <b>PESCATO DEL GIORNO</b><br>Catch of the Day paired with Monk's Beard, Datterino Tomatoes, Taggiasca Olives and Anchovy                    | 27  |
| <b>UOVO AL PADELLINO</b><br>Gratinated Eggs on a Parmesan Cream, with Green Beans and Roasted Seasonal Mushrooms                            | 22  |

## SIDES 8

|                                       |  |
|---------------------------------------|--|
| ROASTED POTATOES                      |  |
| MASHED POTATOES                       |  |
| GREEN SALAD                           |  |
| GIARRATANA ONION                      |  |
| PICKLED VEGETABLES                    |  |
| SAUTÉED CHARD                         |  |
| SEASONAL MUSHROOMS 9/11               |  |
| MASHED POTATOES WITH BLACK TRUFFLE 13 |  |