

STARTERS

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| BURRATA E ACQUACOTTA Burrata (125g) with mashed Tomato and bread | 16 |
| INDIVIA E AVOCADO Belgian Endive and Avocado Hass with Sardinian Pecorino Dop | 17 |
| INSALATA DI CARCIOFO Romanesco Artichoke Salad with Bottarga | 18 |
| I MODENESI Fried Gnocco with Lardo del Po and Camarin Prosciutto | 19 |
| TARTARE AL COLTELLO Beef tartare with Peaches and sun-dried Tomatoes | 19 |
| RANA ALLA PAVESE Marinated and Fried Frog Legs | 20 |
| BON BON DI GRANCEOLA 🦀 Breaded and Fried Spider Crab, Castelfranco Radicchio, and Calabrian Chili Mayo | 17 |
| POLPO E PUNTARELLA Steamed Octopus with Puntarelle in Anchovy Sauce and Mashed Potatoes | 19 |
| VITELLO TONNATO Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers | 19 |
| TONNO ROSSO Red Tuna Tartare with Sesame Sauce and Spiced Chopped Herbs | 21 |
| SEPIA CACIO E PEPE Breadcrumbs and Fried Cuttlefish, Pecorino and Pepper Sauce | 16 |
| UOVO E TARTUFO Trentino Egg with Toma Fondue and Black Truffle | 21 |
| CARPACCIO DI CHIANTINA Chianina Beef Carpaccio with Mushrooms, Artichoke, Cherry Tomatoes, and Parsley | 21 |



FIRST COURSE

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| AGNOLOTTI IN BRODO Agnolotti with Three Piedmontese Roasts in Capon Broth and Parmesan | 21 |
| TAGLIOLINI AFRODITE (<i>minimum 2 people</i>) 20 per person Tagliolino with Toasted Grey Mullet and Alpine Butter | 20 |
| TAGLIATELLE AL TARTUFO Tagliatella with 40-Month Aged Parmesan and Black Truffle | 25 |
| PASTA E FAGIOLI Mixed Pasta on a Cuneo Bean Cream with Rock Red Mullet, Taranto Mussels and Clams | 21 |
| MALLOREDDUS AGLI SCAMPI Home made Malloreddus Pasta with Langoustine, Genoese Pesto, and Caciucco Sauce (<i>mildly spicy</i>) | 25 |
| PICI ALL'AGLIONE Pici Pasta with Garlic Sauce and Cherry Tomatoes | 19 |
| LASAGNETTA FONDENTE Fresh Pasta with Chianina Ragù, Bechamel, and Emilia-Romagna Roast Gravy | 21 |
| RISOTTO MILANO "Azienda Agricola Salera" Rice with Saffron Pistils | 20 |

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

MAIN COURSE

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| COSTINA E SEDANO RAPA Slow-Cooked Rib with Celery Root Purée, Garlic Chips, and Brown Sauce | 27 |
| TAGLIATA DI PEZZATA ROSSA Beef with Tarragon | 26 |
| FILETTO Beef Fillet, its Jus, and Aromatic Herb Bundle | 33 |
| COSTATA DI CHIANTINA AL CARBONE (<i>served for 2 people</i>) Chianina Rib Steak cooked on the Josper and Santee Broccoli on the Charcoal (1-1,2kg) | 90 |
| COSTOLETTA ALLA MILANESE Breaded Milanese-style Cutlet, cooked in Butter | 29 |
| MAIALINO SARDO Pork Belly with Hazelnut Crust and Jerusalem Artichoke Purée | 25 |
| PESCATO DEL GIORNO Catch of the day with Artichokes and Olives | 26 |
| GNOCCO GRATINATO Gnocco Gratin filled with Erbs and Cheese | 22 |

SIDES 8

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| ROASTED POTATOES |
| MASHED POTATOES |
| GRATINATED CAULIFLOWER |
| BEETROOT SALAD |
| GIARRATANA ONION |
| PICKLED VEGETABLES |
| SAUTÉED BROCCOLI RABE |
| MASHED POTATOES WITH BLACK TRUFFLE 13 |