



## APERITIF

- APEROL SPRITZ *Aperol, Prosecco & orange* 90,-  
GIN & TONIC *Malfy, Limone Gin* 120,-  
SPUMANTE *N/V Balestri Valda, Volkanus* 85,-

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- BREAD *Sourdough, focaccia, extra virgin olive oil* 25,-  
PARMIGIANO REGGIANO *Balsamico* 40,-  
ARANCINI *Risotto, pecorino, porcini mayo* 60,-  
PINZIMONIO *Fennel, carrots, lemon & anchovy mayo* 50,-  
ANCHOVIES *Olive oil, lemon, bread* 110,-

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« WE RECOMMEND TWO TO THREE DISHES PER PERSON »

## ANTIPASTI

- SALMON CARPACCIO *Parmigiano crumble, pepper, baby spinach, olive oil* 120,-  
CAPRESE *Tomato, mozzarella, basil* 115,-  
AFFETTATI MISTI *Selection of sauges & cured meats* 145,-  
BURRATA *Turnip, balsamico, fried broccoli* 125,-

## PRIMI

- PAPPADELLE *Ragú, parmigiano, tomato* 165,-  
SPAGHETTI CARBONARA *Guancial, egg yolk, parmigiano, pepper* 160,-

## FROMAGGI

- CHEESES *Selection of 3 cheeses* 125,-

## DOLCE

- TIRAMISÙ *Mascarpone, coffee, cacao* 85,-  
AFFOGATO *Vanilla ice cream, espresso* 75,-  
GELATO *Cantuccini crumble* 75,-