

SNACK BAR

CHARCUTERIE SELECTION

italian charcuteries, homemade pickle, tuscan schiacciata

POLENTA STICKS ^(V)

crispy polenta, sundried tomato mint salsa

PARMESAN CHURROS ^(V)

parmesan churro, fresh marjoram

ZUCCHINI FRITTI ^(V)

zucchini, basil & mint dip

CALAMARI

crispy squid, verbena mayonnaise

ANTIPASTI

ARTICHOKE SALAD ^(VR)

fresh artichoke, bottarga, lemon, mint

INSALATA DI RADICCHIO ^(V)

radicchio, endive, pecorino cheese with olive dressing

LIGURE SALAD ^(VR)

confit tuna, seasonal beans, cherry tomato

BEEF CARPACCIO

chianina beef, artichoke, black truffle dressing

PARMIGIANA ^(V)

sicilian aubergine, tomato, scamorza

SEARED TUNA

sliced tuna, caponata, amalfi lemon dressing

ROASTED POLPO

octopus, taggiasca olives, black garlic

SEAFOOD GUAZZETTO

mixed seafood stew with toasted focaccia

SWEET PEPPER ^(V)

red pepper, sourdough dressing

PASTA

SPAGHETTI VONGOLE

italian clams, chilli garlic, bottarga

PACCHERI LOBSTER

native lobster, basil, confit shallot

RAVIOLI RICOTTA & SPINACI ^(V)

ravioli filled with ricotta and spinach, sage and parmesan sauce

TRUFFLE TAGLIOLINI

tagliolini with white truffle

PAPPARDELLE AL CINGHIALE

pappardelle wild boar ragout

TAGLIATELLE AI PORCINI

tagliatelle with porcini mushroom

PENNE ARRABBIATA ^(V)

spicy tomato sauce, basil

RISOTTO AL TARTUFO ^(V)

risotto with white truffle

FLATBREAD & PIZZA

BURRATA, TOMATO & BASIL FLATBREAD ^(V)

tomato sauce, burrata, basil

PARMA HAM FLATBREAD

26 months aged parma ham, stracciatella

PIZZA BURRATA ^(VR)

burrata, anchovies, tomato sauce, lemon zest

PIZZA DIAVOLA

spicy salami, nduja, tomato sauce, fiordilatte

PIZZA CARCIOFI, OLIVE & YELLOW TOMATO ^(V)

grilled artichoke, black olives, yellow cherry tomato, rocket, fiordilatte

PIZZA TARTUFO ^(V)

alba white truffle, fiordilatte

MAINS

OSSOBUCO di VITELLO

veal ossobuco with saffron risotto

ROASTED SUCKLING PIG

roasted suckling pig saddle, potato mille-feuille, porcini mushroom purée

VEAL MILANESE

breaded veal chop, rocket, cherry tomato

SEABASS IN CRUST

seabass fillet baked in salt crust with "vergine" sauce

COD ACQUAPAZZA

grilled cod, tomato, olive tapenade, amalfi lemon

MEATBALLS

classic marinara & meatballs, mountain of D.O.P. parmesan

DOLCI

TIRAMISÙ

savoardi biscuit, espresso, mascarpone cream

TORTA AL CIOCCOLATO

chocolate cake, cherry sorbet

PAIN PERDU

brioche, marsala sabayon, blueberry compote

ICE CREAM & SORBETS

dark coffee, sicilian pistachio, piedmont hazelnut praline, vanilla, amalfi lemon



"If a mixed drink is what you require
our bartenders will craft
what you desire."