



## MENU FOR BEGINNING

Carpaccio of *Sicilian red, with liquorice powder and lime (2-4)	18€
Cantabrian anchovies, Breton salted butter and golden grilled pan brioche (1-4-7)	20€
Cream of spring peas, *steamed shrimps and crispy bacon (3-4)	17€
Parma ham with Campania bufala mozzarella (PDO) (7)	16€
Veal fillet cooked to a perfect medium-rare, tuna, capers and anchovies (4-9)	17€
Toasted bread with roasted aubergine purée, burrata cheese from Puglia, confit cherry tomatoes and basil oil (1-7)	16€
Chickpea burgers with endive, fig compote and a yoghurt and almond dressing (7-8)	15€

## PASTA & RISOTTO

*Fresh spaghetti alla chitarra with green asparagus and cream of egg and pecorino cheese (1-3-7)	16€
Country-style soup – azuki beans, red lentils, peas, buckwheat and brown rice (9-13)	13€
"Giallo", our Milanese risotto with saffron and its pistils (7-9)	14€
*Artisan egg fusilloni with guanciale from Norcia, artichokes and Pecorino Romano cheese (1-3-7)	17€
*Ravioli with scallops and prawns, yellow and red cherry tomatoes, and creamy burrata (1-2-3-4-7-14)	18€
Square spaghetti with a shellfish ragù and flavoured bread (1-4-7-14)	18€
Carnaroli rice, creamy pea soup and delicate cuttlefish tagliatelle (4-9-14)	16€

## MEAT & FISH

Milanese-style breaded veal cutlet with roast potatoes (1-3)	28€
Argentinian beef sirloin steak with *spinach in butter and Casera cheese from Valtellina (7)	27€
Beef tartare from Piemonte with mustard, marinated egg, asparagus salad and Grana Padano shavings (3-7-10)	24€
Lamb chops with potatoes and artichokes (7)	28€
'Our' Gourmet Pizza with cherry tomatoes, mozzarella a from Agerola, anchovies and basil oil (1-7)	15€
Turbot fillet with artichokes, Riviera olives and creamy mashed potato (4-7)	30€
Baked salmon with a courgette crust, served on a cream of sweet pepper soup (4)	24€
Mediterranean-style sea bream with cherry tomatoes, olives and potatoes (4)	24€

## SIDE DISHES

Baked potatoes	6€
Salad with carrots and tomatoes	6€
Heirloom tomato with olive oil, salt, and oregan	6€
Sautéed zucchini	6€

## DESSERTS

Tiramisù (1-3-7)	8€
Orange-flavoured crema catalana (3-7)	8€
Panna cotta with raspberry coulis and chocolate biscuit crumble (1-3-7)	8€
Warm coconut tart with almonds and chocolate cream (1-3-7-8)	8€
*Semifreddo made with late-season mandarins from Ciaculli	7€
Frutta fresca, variabile in base alle disponibilità	5€