




UOVO BARZOTTO, MORNAY, NOCI E CARMELLO BRUCIATO · € 13
Medium boiled egg, mornay sauce, walnut and caramel ^{1,3,7,8}

CREPINETTE DI MAIALE, VERZA, BIRRA E MELE · € 15
Flattened pork sausage, savoy cabbage, beer and apple ^{1,10}

ANIMELLE BURRO E SALVIA, ZABAIONE AL CURRY · € 15
Butter & Sage calf sweetbreads, curry egg-nog ^{1,3,7}

BACCALÀ AFFUMICATO AL ROSMARINO, HUMMUS DI CECI E PAPRIKA · € 15 
Rosemary smoked cod fish, hummus and paprika ^{1,4,11}

TARTARE DI CAPASANTA, LATTUGA, PASSION FRUIT E BACON · € 16 
Scallop tartare, lattuce, passion fruit and bacon ^{6,14}



RISOTTO ALLO ZAFFERANO, MIDOLLO E RICCI DI MARE · € 17 
Safran risotto with bone marrow and sea-urchins ^{4,7,9}

SPAGHETTONE AGLI ESTRATTI, TARTUFO · € 18
Spaghettoni with prawn extract sauce, beef extract and onion crumble dressing and truffle ^{1,4,7,9}

PLIN DI VITELLA, PARMIGIANO 30 MESI E BALSAMICO · € 16
Agnolotti, 30 month aged parmesan cheese, balsamic vinaigrette reduction ^{1,7,9}

FUSILLONE AL RAGÙ DI ANATRA, ALICI DISIDRATATE E RIBES · € 16
Fusillone with duck ragout, dried anchovies, red currants ^{1,4,7,9}

FUSILLONE ALLA CARBONARA ^{1,3,7,9} · € 13

BISTECCA DI CAVOLFIORE, SEMI DI ZUCCA E QUINOA · € 16  
Cauliflower steak, quinoa and pumpkin seeds ⁶

AGNELLO, CARCIOFI E FRICASSEA · € 21
Lamb, artichokes and fricassea sauce ^{3,7}

MAIALINO, BOK CHOY, SALSA DI CIPOLLINE AGRODOLCE · € 22
Roast suckling pig, "bok choy" Chinese cabbage, sweet-sour onions sauce ¹²

TRIGLIA, SCAPECE DI ZUCCHINE E FIORI, STRACCIATELLA · € 23 
Red mullets, courgette and courgette flowers, stacchiarella cheese ^{1,4,7}

POLPO, PATATE, CIME DI RAPA E SESAMO · € 20 
Roasted octopus, potatoes foam, chicory and sesame ^{7,9,11,14}