

## CHEF'S MENU

Our chef has selected a few of his favorite seasonal dishes from the menu

3 courses - 54      4 courses - 65

3 courses Asparagus and Artichoke - Ravioli or Pork belly - White chocolate soufflé

4 courses Asparagus and Artichoke - Ravioli - Pork belly - White chocolate soufflé

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## WINE PAIRINGS

Carefully selected wines by our sommelier, designed to elevate each dish and enhance your dining experience.

3 wines - 27      4 wines - 36

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## ANTIPASTI

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Carpaccio di Manzo - 19

Beef carpaccio, truffle emulsion, dried capers, pine nuts,  
pane carasau

Tartare di Manzo - 21

Steak tartare, white asparagus, stracciatella, quail egg,  
basil oil, black truffle

Capesante - 19

sliced raw Scallops, citrus, tomato water,  
lemon peel, tangerine

Tagliere di Salumi della Familia

Fereoli - 18 p.p. (min 2p)

Selection of Italian cured meats and cheeses

Burrata - 19

Italian gazpacho, tomato crumble, steamed cabbage

Carciofi e Asparagi - 18

Green asparagus, artichoke, crema di bolzanina, anchovy,  
taleggio mousse, herb foam

Pane e Olive - 6

Bread with olives



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## PRIMI

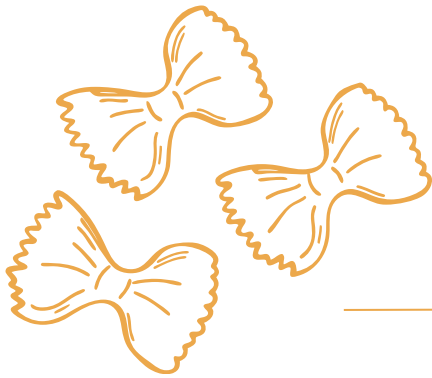
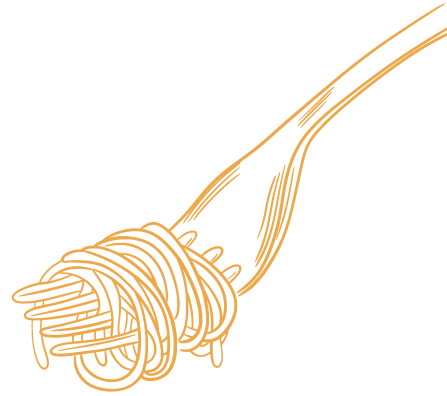
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Risotto - 27  
Saffron, lard, pecorino

Tagliatelle al Tartufo Fresco - 18 / 27  
Wild mushroom cream, Parmigiano Foam,  
fresh truffle

Spaghetti Bisque - 30  
Langoustine bisque, flambéed langoustine,  
tomato, confit garlic

Ravioli dello Chef - 17 / 25  
Chef's ravioli



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## SECONDI PIATTI

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Filetto Rossini 35  
Beef tenderloin, green pepper sauce,  
burned onion, coffee and  
mushrooms powder, walnut crumble

Pork belly 29  
Roasted carrots, potato mille-feuille,  
red wine demi glace

Pulpo 28  
Octopus, red lemon,  
'nduja (spicy sausage) sauce, green herbs

Fish Mosaic 29  
mussel crème, salmon caviar,  
potato, white wine sauce

Side dishes  
Small salade with honey vinaigrette 6  
Potatoes with pecorino 6  
Roasted broccoletti 6

