

Daily Menu

Antipasti

Burrata from Apulia with tomato sorbet

and fresh baby basil

17,90

Grilled Clamaretti

with confit tomatoes, garlic and parsley pesto

19,90

Burrata from Apulia served with Italian Mortadella

from Iberico pork with pistachios and house-made raspberry dressing

18,90

Braised soft cheese (Epoisses) with pickled apricots

in a house-baked puff pastry parcel

18,90

Pasta fatta in Casa

House-made Tagliolini with sautéed chanterelles

in a creamy chanterelle cream sauce

27,50

House-made Tagliolini with sautéed chanterelles and 100g beef fillet Tagliata

creamy chanterelle cream sauce

39,90

House-made Spaghetti al Limone

with mint and pistachios in a creamy Mascarpone sauce

25,90

House-made Spagetti Aglio e Olio

with olive oil, garlic and a chilli note

19,80

House-made Tagliolini aglio e olio with Bottarga

served with egg yolk and freshly grated lemon zest.

25,50

House-made Tagliolini with North Sea shrimp

served in white wine cream sauce, peas and a lemon note

26,50

Creamy Parmesan Risotto

served with smoked eel and sumac

24,90

House-made Fettuccine with lamb ragout

slow-braised leg of lamb in white wine sauce

28,50

Creamy Risotto, served with sautéed chanterelles

and parsley oil

25,90

House-made Mezzelune with veal

in a butter-sage sauce

24,50

Piatti di Carne

Roasted pigeon

served on creamy Risotto with chanterelles sautéed in butter

34,50

Roasted guinea fowl breast

served on creamy salted lemon Risotto and wild broccoli

34,50

Roasted veal sweetbread

served in cream-basil sauce, house-made Gnocchi, wild asparagus and wild broccoli

33,50

in white wine sauce, with sautéed chanterelles and homemade Gnocchi

29,90

Piatti di Pesce

White Tiger prawns 26/30

on creamy lemon Risotto

23,90

Fried breaded sardines
with a summer salad side dish
25,50

Traditional Menu

Antipasti

Bruschetta

Toasted Sult bread with confit tomatoes and light, airy Ricotta cream
16,90

Vegetarian Antipasti

Selection of finely balanced seasonal vegetable variations
16,90

Carpaccio of beef fillet

Thinly sliced beef fillet, classically prepared
21,50

Vitello Tonnato

Tender veal fillet, gently cooked sous-vide, with house-made tuna cream
19,80

Pasta fatta in Casa

House-made Spaghetti alla Puttanesca

with tomatoes, olives, capers and fine anchovies
22,90

House-made Spaghetti all'Amatriciana

with San Marzano tomatoes and original Guanciale
23,50

House-made Fettuccine al Tartufo Nero

served with a creamy Parmesan sauce and fresh black summer truffle
32,90

Piatti di Carne

Finely sliced milk-fed veal liver

briefly sautéed with sage or garlic, served with oven-roasted potatoes and young spinach leaves
29,80

Piatti di Pesce

Pulpo alla Griglia

served on a fine variation of Peperonata, accompanied by golden-brown roasted potatoes

37,50