



# Dinner Menu

## Starters

|   |         |
|---|---------|
| <i>Burrata</i> cheesecake, <i>Regina delle Prealpi</i> steak tartare, nori seaweed chips (8,14) | € 15,00 |
| Breaded sweetbreads* with smoked paprika, carrot cream and lime gel (8)                         | € 13,00 |
| Pea flan and gorgonzola fondue (10,14)  | € 10,00 |
| Prawns* in coconut milk and curry with avocado toast (8,9,14)                                   | € 14,00 |
| Raw fish*: tuna tartare, <i>scampi</i> , red shrimp, oysters (7,9,11)                           | € 27,00 |
| Codfish* confit, bean hummus, green sauce (8,10,11)   | € 12,00 |

## First Courses

|   |         |
|---|---------|
| <i>Ravioli</i> filled with oxtail with its sauce (2,8,10)                 | € 14,00 |
| <i>Bigoli</i> with venison ragù and blueberry powder (2,8,10)             | € 14,00 |
| Vegetables <i>Lasagna</i> with curry béchamel (2,8,10,14)                 | € 12,00 |
| <i>Spaghetti alla chitarra</i> with black cuttlefish and lime zest (7,8)  | € 14,00 |
| <i>Fusilli bucati</i> with pistachio pesto and red shrimp tartare (1,8,9) | € 15,00 |
| <i>Paccheri</i> with tuna ragù and <i>mazzancolle</i> (1,8,9,14)          | € 15,00 |

## Main Courses

|   |         |
|---|---------|
| Sliced beef steak with potato rose and <i>pecorino</i> cheese celeriac (14)                 | € 22,00 |
| Low temperature cooked lamb, potato and red rice flan, burbon sauce                         | € 19,00 |
| Pork belly with raspberry demi-glace, Hasselback potato and sweet and sour spring onion (2) | € 18,00 |
| Black sesame tuna* tataki with brased pak-choi (4,11)                                       | € 22,00 |
| Fried ray wings*, mashed purple potatoes with curry, and wasabi mayonnaise (8,10,11,14)     | € 18,00 |
| Sliced smoked monkfish* and vegetable <i>caponata</i> (2,11)                                | € 19,00 |

## Dessert

|   |            |
|---|------------|
| Tiramisù (8,10,14)  | € 6,00     |
| Chocolate salami (1,8,10,14)  | € 6,00     |
| Peach crème brûlée (8,14)   | € 6,00     |
| Chocolate <i>granita</i> with berry sauce                           | € 7,00     |
| Goat <i>ricotta semifreddo</i> with figs, ginger and mint (8,10,14) | € 7,00     |
| <br>Coperto (cover charge)  | <br>€ 2,50 |

(The numbers in brackets stand for the allergens– ask the staff for the allergens chart if you need more information)

\* Based on the market's offer, some products may be frozen at the source or quick-frozen with a blast chilling system.