

MENU

DELICATESSEN

50g

Jámon Ibérico 100%	325,-
Chorizo Ibérico cular	175,-
Chorizo Bellota Ibérico	195,-
Salchichon Ibérico cular	175,-
Lomo Serrano	215,-
Prosciutto di Parma	155,-
Ocelli al Barolo (sheep milk cheese)	190,-
Formaggio di Fossa (sheep milk cheese)	185,-
Rosso di lago (sheep milk cheese)	185,-
Ocelli al malto e whisky (sheep milk cheese)	275,-
Camembert di bufala (buffalo milk cheese)	155,-
Parmigiano Reggiano (cheese)	135,-
Black olives	105,-
Green olives	105,-
Peperoncini Farcity (stuffed mini peppers)	105,-
Cipolle Grigliate (pickled onions)	85,-
Dried tomatoes	85,-
Carciofi cuori (artichoke)	85,-
Melanzane Grigliati (eggplant)	85,-

STARTERS

BREAD <i>per person (only available with a dish)</i> 1, 7	50,–
Fresh baked goods with whipped butter	
Vitello Tonnato 3, 4, 9, 10, 12	355,–
Sous vide veal, tuna souce, anchovies, caper's powder	
 Burratina con pomodorini marinati 7, 12	315,–
Burrata, red onion, cherry toamatoes, basil, balsamic vinegar	
Insalata di polpo 9, 12, 14	345,–
Sous vide octopus, cherry tomatoes, caper's flowers, Taggiasca olives, potatoes, celery	
Prosciutto e melone 1	355,–
San Daniel's prosciutto 30 months with cantalupe melone marinated in red Porto wine and roasted lemon grissini chips	

TAPAS MIX

Tapas mix for 2 per. (220g) 1, 7

725,-

Chorizo Iberico cular

Salsichon Iberico cular

Parma ham

Rosso di lago

Camembert di bufala

Black and green olives

Our homemade focaccia

🌿 Cheese selection for 2 per. (230g) 1, 7

725,-

Formaggio di Fossa

Occelli al Barolo

Occelli al malto e whisky

Parmigiano Reggiano

Camebert di bufala

Cipolle grigliate (pickled onion)

Peperoncini farcity (stuffed peppers)

Our homemade focaccia

TAPAS

	Pimientos de Padron, patatas bravas 3	195,–
	Padron peppers, fried potatoes, tomato & paprika sauce	
	Bocadillo de jurel 1, 4	295,–
	Amberjack carpaccio, toasted focaccia, pink pepper, raspberry coulis and black olive powder	
	Calamares fritos, Gambas al Ajillo 1, 2, 3, 14	295,–
	Fried calamari, grilled prawns, garlic, chilli, aioli	
	Albondigas, butifarra 1, 2, 7, 12	215,–
	Beef & pork meatballs, pork sausages, rocket salad, chilli mayo	
	Mezze 7, 8, 11	245,–
	Muhammara, babaganoush, hummus, tzatziki, bread	
	Bruschette	
	Semi-dried tomatoes, Taggiasca olives 1	115,–
	Stracciatella di bufala, grapefruit, anchovies 1, 7, 4	115,–
	Ragout of beef and pork, salsiccia 1, 12	125,–

MAIN DISH

Tagliolini all'astice *1, 2, 3* 950,–

Lobster tagliolini with yellow cherry tomatoes, buffalo's heart tomatoes concasse, ginger and basil

Linguine al nero di seppia con ragú di polpo *1, 3, 9, 12, 14* 495,–

Squid ink linguine, capers, Taggiasca olives, tomato sauce, octopus ragout, lemon, parsley

Rigatoni Carbonara con pepe fermentato *1, 2, 7* 365,–

Guanciale, egg yolk, pecorino Romano, fermented pepper

 Tagliatelle con Pomodorini e Burrata *1, 3, 7, 9* 395,–

Tomato sauce, cherry tomatoes, burrata, mix herbs oil

Pulpo à la Gallega *1, 3, 14* 645,–

Crispy octopus with salad of green beans, potatoes, semidry cherry tomatoes, red radish pickled and green celery with balsamic dressing

Calamari m'buttunati *1, 9, 14* 485,–

Stuffed calamari with a mix of cold cuts, beef, confit garlic and bread crumbs from our homemade bread and focaccia with seasonal roasted vegetables and peach gazpacho

Picanha a la parilla con chimichurri y verdura asadas *12* 695,–

Picanha steak with chimichurri sauce and mix grilled vegetables

PIZZA

CLASSIC

 Margherita	1, 7	295,-
Tomatoes, mozzarella fior di latte, basil		
Capricciosa	1, 7	395,-
Tomatoes, mozzarella fior di latte, king oyster mushrooms, grilled artichokes, Taggiasca's olives and steamed prosciutto		
Napoli	1, 4, 7	320,-
Tomatoes, mozzarella fior di latte, anchovies, capers, Taggiasca olives		
Diavola	1, 7	355,-
Tomatoes, mozzarella fior di latte, spicy italian salami		
Prosciutto cotto	1, 7	325,-
Tomatoes, mozzarella fior di latte, steamed prosciutto		

GOURMET

Prosciutto Crudo	1, 7	385,-
Tomatoes, dried ham, sun-dried tomatoes, rocket salad, Parmigiano Reggiano cream		
Salsiccia & Broccoli	1, 5, 7, 8	385,-
Provola cheese, Italian sausage, wild broccoli		
 Verdure & Ricotta	1, 7	350,-
Tomatoes, eggplant, bell peppers, zucchini, red onions, citrus and ricotta		
Stracciatella & Mortadella	1, 7, 8	395,-
Mozzarella fior di latte, bufala stracciatella cheese, pistacchio cream, mortadella salami		
'Nduja e Bufala	1, 7	395,-
Tomatoes, mozzarella di bufala, 'nduja salami, 'nduja oil, 'nduja powder, basil		

SALADS

 Insalata con caprino e frutti di bosco 8	355,–
Our selection of salads with fresh Italian goat cheese, a mix of berries and toasted hazelnuts	
Misticanza con Gamberi e Pomodori 2	365,–
Mix salad, grilled prawns, tomatoes, chilli, lemon, extra virgin olive oil	

JUNIOR MENU

Filetto di pollo, grenaille al forno	195,–
Chicken breast, roasted potatoes grenaille	
 Pasta al pomodoro, Parmagiano 7	195,–
Tagliatelle pasta, tomato sauce, Parmigiano Reggiano	

SIDE DISH

Grilled vegetables	115,–
Roasted potatoes graneille	95,–
Tomatoes salad 12	95,–
Mix green salad 12	115,–

DESSERTS

Crema catalana 3, 7	175,-
Cream, lemon, orange, cinnamon, vanilla bean, sugar crust	
Tiramisu	175,-
Coffee, ladyfinger biscuits, mascarpone cream, cacao, wine Marsala	
Meringa e Fragole	175,-
Fermented strawberries and pepper, vanilla bean, Chantilly cream, lemon meringue	