



INSALATA

INSALATA DI FUNGHI <i>roasted, shaved and pickled mushroom, baby spinach, reggiano parmesan, pinenuts, vinaigrette</i>	16.00	INSALATA VERDE <i>market greens, balsamic onion vinaigrette</i>	12.00
INSALATA DI RAVIZZONE <i>kale, shaved fennel, orange wedges, marcona almonds, citronette</i>	14.00	INSALATA D’ASTICE <i>poached lobster, cannellini beans, watercress, sundried tomato dressing</i>	24.00

ANTIPASTI

POLPO E CECI <i>portuguese octopus, braised escarole, chickpeas, panissa taggiasca olives</i>	24.00	CARPACCIO DI MANZO <i>raw fillet mignon, celery, castelmagno cheese hazelnut, celery leaves</i>	22.00
CARCIOFI AL PARMIGIANO <i>baked artichoke, crispy farm egg, parmiano reggiano fondue</i>	18.00	TARTARE DI SALMON <i>scottish salmon, fried capers pickled radishes ,croutons</i>	20.00
PROSCIUTTO E MOZZARELLA <i>aged parma prosciutto, imported buffalo mozzarella</i>	19.00	ZUPPA DI CAVOLFIORE <i>white couliflower, lemon zest, fresh thyme</i>	16.00

PASTA

SPAGHETTI <i>leeks, castelmagno cheese, black pepper</i>	18.00
MEZZI RIGATONI <i>lobster, black winter truffle</i>	38.00
LINGUINE <i>garlic emulsion, manilla clams, bread crumbs</i>	22.00
FUSILLI DI FARRO <i>homemade farro fusilli, broccoli rabe, lamb ragout</i>	22.00
RAVIOLI <i>salted cod mantecato, sundried tomatoes,capers,pinenuts, taggiasca olives</i>	22.00
RISOTTO <i>wild mushrooms, sugo d’arrosto, herbs</i>	24.00

CLASSICI

PARMIGIANA DI MELANZANE <i>baked eggplant, buffalo mozzarella, tomato sauce, fresh basil</i>	18.00	GUAZZETTO DI PESCE <i>manilla clams, blue mussels, calamari, pink shrimp stew, garlic croutons</i>	26.00
OSSOBUCO ALLA MILANESE <i>braised veal shank over a seared risotto cake</i>	42.00	POLPETTINE DI VITELLO <i>veal meatballs in tomato sauce</i>	18.00
LASAGNA ALLA BOLOGNESE <i>homemade green lasagnea with veal and beef ragout, reggiano parmesan</i>	22.00	PASTA POMODORO <i>penne, fresh tomatos, fresh basil</i>	16.00

SECONDI

BISTECCA	<i>rib eye steak, tuscan cannellini beans, crispy artichokes</i>	42.00
ANATRA	<i>duck breast, granny smith apples, fois gras, duck jus</i>	32.00
POLLETTO ARROSTITO	<i>slowly roasted organic chicken, baby vegetables, spiced chanti wine reduction</i>	28.00
SALMONE SCOZZESE	<i>scottish salmon, dijon mustard crust, broccoli rabe, sweet potatoes</i>	28.00
MERLUZZO	<i>atlantic cod, soft polenta, leeks, winter truffle</i>	30.00
BRANZINO	<i>castelluccio lentils, watercress pesto, roasted butternut squash</i>	32.00

CONTORNI

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BROCCOLI RABE, GARLIC, PEPERONCINO	BRUSSEL SPROUTS, CACIO E PEPE
BABY SPINACH, ALMONDS, RASINS	BAKED MARBLE POTATOS, ONIONS
SAUTEED MUSHROOMS, CRISPY POLENTA	