
STARTERS

- Cutting board of the Lance
(cheeses, homemade jams, acacia honey, coccoli, Tuscan cured meats, mixed crostini and mini beef tartare) € 34
- Cheese platter with homemade jams and acacia honey € 22
- Coccoli with Parma ham aged 24 months and stracciatella € 12
- Mixed crostini (tomato, chicken livers, bacon, walnuts and honey) € 12
- Coccettino di pappa al pomodoro with stracciatella and basil € 10
- Bis di tartare (stracciatella and confit cherry tomatoes, truffle) € 16
- Roasted octopus on a cream of saffron potatoes and confit cherry tomatoes € 18
- Panzanella with crispy bread € 10
- Grana cheese basket with poached egg, truffle sauce and crispy ham € 15
- Tuna tartare with mango, thyme and fennel € 16

PASTA

- Tagliolini with tomato sauce, stracciatella and basil € 13
- Tagliolini with truffle € 18
- Tortelli with ragù € 15
- Tortelli with butter and sage € 14
- Pici with cheese and pepper with raw shrimp to taste € 18
- Gnocchi carbonara € 16
- Tagliatelle with hare ragù € 16
- Risotto with cream of asparagus with crispy asparagus and crispy bacon € 16
- Cream of potatoes and leeks with cream of pecorino cheese and bread croutons € 12
- Paccheri with seafood ragù € 18

SECOND COURSES

• Fried fish	€ 18
• Fried fish from the Aia	€ 20
• Grilled fillet with roast potatoes	€ 30
• Grilled fillet lacquered with chianti reduction and spinach	€ 33
• Grilled sirloin with roast potatoes	€ 28
• Split cockerel with pecorino cream and blueberry drops	€ 20
• Veal ossobuco on saffron potato cream	€ 22
• Tuna steak with teriyaki sauce and sesame seeds	€ 24
• Veal carpaccio on fennel salad with oranges and walnuts	€ 20

STEAK

• Piemontese Steak with Roasted Potatoes/Salad	€ 8/hg
• Golden Age Steak with Roasted Potatoes/Salad	€ 11/hg

SIDE DISHES

• Roasted Potatoes	€ 6
• Sautéed Spinach	€ 6
• Fennel and Orange Salad	€ 7
• Mixed Salad	€ 6
• Baked Vegetables	€ 7