

## TO START

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Raw Fish Selection   
langoustines, red prawns, sea bass, and "Cacciaroli" squid

(1, 2, 4, 6, 14)  
40

Bluefin Tuna Tartare   
puntarelle and caper mayonnaise

(1, 3, 4, 6)  
32

Beef Tartare – *Damini Selection*   
light Parmigiano Reggiano 30-month fondue and black truffle  
(3, 7, 10)  
28

Pumpkin Mousse   
"false beef cracklings"  
(7)  
24

Smoked Roasted Savoy Cabbage    
Jerusalem artichoke cream and vegetable chips  
(9)  
20

## FIRST COURSE

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Potato velouté   
lightly seared gurnard and Treviso radicchio  
(4, 9)  
28

Gragnano Spaghetti  
Cantabrian anchovies, lemon-infused butter and grey mullet bottarga  
(1, 4, 7, 9)  
30

Lamb Ravioli  
light saffron sauce and toasted hazelnuts  
(1, 3, 7, 8, 9)  
30

Potato Gnocchetti with radicchio  
pumpkin, wild mushrooms and light Parmigiano Reggiano 30-month fondue  
(1, 3, 7)  
28

Gragnano Mezzi Paccheri   
vegetable ragù, beetroot mousse and kale chips  
(1, 9)  
24

## SECOND COURSE

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Tempura Turbot Fillet  
green pepper sauce and oven-roasted seasonal vegetables

(1, 4, 7, 9)

42

Boneless Patanegra Ribs   
sautéed herbs and Treviso radicchio braised in red wine

(7, 9, 12)

40

Sorana Rib Eye   
roasted endive and oven-baked potatoes

(7, 9)

42

Vegan Eggplant Parmigiana  

(9)

28

## DESSERT

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Popcorn in Two Textures  
vanilla peanut crumble and salted caramel sauce

(1, 5, 7, 8)

18

Mille-Feuille  
chantilly cream and mixed berries

(1, 3, 7)

18

White chocolate mousse  
raspberries, and pecan nut crumble

(1, 7, 8)

18

Seasonal Fruit Salad    
with seasonal fruit sorbet

15

1 Wheat  
2 Crustaceans  
3 Eggs  
4 Fish  
5 Peanuts  
6 Soybeans  
7 Milk  
8 Nuts  
9 Celery  
10 Mustard  
11 Sesame seeds  
12 Sulphur dioxide and sulphites  
13 Lupin  
14 Molluscs

 Lactose Free

 Gluten Free

 Vegan

*As a socially responsible business, we are delighted to commit our support to sustainable fishing handling, to ethically sourced and verified coffee and tea production, and certified organic and locally sourced products.*

We inform our customers that our dishes may contain particular ingredients, which may cause allergic reactions or may not be compatible with diets.

We therefore invite you to notify the waiter of any allergies and consult the appropriate table of ingredients. EC Reg. 1169/2011  
In addition, we would like to inform you that in this restaurant we use seasonal raw materials, which are subjected to freezing at origin in order to preserve their organoleptic qualities unchanged.

