

APPETIZERS

TRADITION OF CURED MEATS AND CHEESE WITH FRIED GNOCCO	€ 18
CULATELLO WITH FRIED GNOCCO	€ 19
SELECTION OF CHEESE WITH OUR MARMELADE	€ 18
ANCHIOVIES BREAD AND BUTTER	€ 20
Anchovies From The Cantabrian Sea, Our Crunchy Bread And Pink Grapefruit Butter	
PUMPKIN CRÈME BRULEE, CREAMY GOAT CHEESE	€ 18
Oregano and Caramelized Pear in Red Wine	
CUTTLEFISH NOODLES	€ 17
Cooked at low temperature and lightly smoked, On Cannellini and Ginger Cream with Crispy Broccoli	

SOUP

OUR ONION SOUP	€ 17
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THE FIRST

RISOTTO WITH SPINACH CREAM	€ 16
Salami Sausage and Marsala Reduction	
CHESTNUTS RISOTTO	€ 18
Dark Chocolate and Rosemary	
PASTA AND BEANS	€ 16
Mussels and Puffed Pork Rinds	
TAGLIATELLE WITH DUCK RAGU'	€ 22
Robiola di Roccaverano Fondue and Raspberry Powder	

THE LIST OF ALLERGENS PRESENT IN THE DISHES AND IN THE PREPARATIONS IS AVAILABLE ON REQUEST

In compliance with European regulation 1169/2011, we report the entry into force of the law that obliges the reporting of the presence of allergens in our preparations.

Depending on the different dishes we offer you can find: garlic, bay leaf, cereals, crustaceans, eggs, fish, peanuts, soy, dairy products, nuts, celery, mustard, sesame seeds, sulfur dioxide and sulfites, lupins or broad beans, clams.

Please report any allergies to us and we will show you the allergen book.

Thanks

* some products can be frozen at origin or frozen on site

by rapid blast chilling as described in the hygienic self-control procedures pursuant to re. ce n. 852/04

THE GRILL

FIORENTINA LIMOUSINE (1,4/5 kg) Award-winning GAMBA Salumificio since 1880	€ 9,5 etto
FIORENTINA BLACK ANGUS AMERICA (1,4/5kg)	€ 8,5 etto
RIB OF BEEF LIMOUSINE (800/900 Gr.) Award-winning GAMBA Salumificio since 1880	€ 9,5 etto
DIAFRAMMA LIMOUSINE (250 Gr.) Award-winning GAMBA Salumificio since 1880	€ 24
FILLET OF IRISH ANGUS (250 Gr.)	€ 29
CHATEAUBRIAND (500gr.) "Name that French cuisine gives to a particular cut of adult bovine meat very valuable, obtained from the heart of the fillet"	€ 54

Meats are served with our Side Dishes

THE SECOND COURSES

VEAL CUTLET IN PANKO BREAD CRUST With Potato and Chestnut Cream	€ 36
BRAISED IN WINE Celeriac Millefeuille Salted Plum Ice Cream	€ 26
SEARED MACKEREL FLAVORED WITH CUMIN Parsnip and Parsley Cream with Vegetable Caponata	€ 24
BEEF TARTARE ON TOASTED BRIOCHES Crispy Porcini Mushroom and Zola Fondue	€ 26

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DESSERTS

OUR TIRAMISU'	€ 9
DECONSTRUCTED CANNOLI	€ 10
COOKED PEAR WITH BRULEE WINE Thyme Crumble and Homemade Cinnamon Ice Cream	€ 9
BAVARIAN WITH GREEK YOGURT Mango and Laurel Chutney with Sandblasted and Salted Walnuts	€ 9
OUR CAKE OF THE DAY	€ 8

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