

#### **APPETIZERS**

TRADITION OF CURED MEATS AND CHEESE WITH FRIED GNOCCO And Chef's Jam	€ 18
PARMA RESERVE RAW HAM 24 MONTHS WITH FRIED GNOCCO	€ 18
TOMATO "PAPPA", BURRATA CHEESE AND BASIL OIL	€16
SMOKED COD COOKED AT LOW TEMPERATURE, PEAS AND MINT CREAM Grapefruit in Two Consistences	€ 17
BEEF CARPACCIO, RASPBERRIES VINAIGRETTE, GIARDINIERA Porcini Powder	€ 16

# **THE FIRST**

RED WINE RICE, ORANGE GLAZED RADISH Goat's milk and hazelnuts	€ 19
CANNELLONI MOUSSAKA, BEEF AND PORK RAGÙ WITH SPICES Yogurt Bechamel and Eggplant Caviar	€ 18
"ARMANDO" SPAGHETTI SEAFOOD GARLIC, OIL AND CHILI PEPPER Prawn and Kumquat Tartare	€ 20
FUSILLONE PASTA WITH ARUGULA PESTO, CANTABRIAN SEA ANCHOVIES Olive Powder and Smoked Paprika Cream	€ 17

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

In compliance with European regulation 1169/20 11, 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

<sup>\*</sup> some products can be frozen at origin or frozen on site



## THE GRILL

FIORENTINA LIMOUSINE (1,4/5 kg) Award-winning GAMBA Salumificio since 1880	€9,5 hg
FIORENTINA BLACK ANGUS AMERICA (1,4/5kg)	€ 8,5 hg
RIB OF BEEF LIMOUSINE (800/900 Gr.) Award-winning GAMBA Salumificio since 1880	€9,5 hg
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

LAMB RIBS IN NDUJA CRUST, BLACKBERRY KEFIR And Grilled Escarole	€ 28
PORK SHANK IN BEER, CHIVES ICE CREAM AND LEMON Marinted Red Craut	€ 26
GRILLED CAULIFLOWER, COCONUT, DILL OIL AND COCOA	€ 18
SEARED DENTICE FISH, LEEK WITL CURRY CARROT PUREA And Aioli Sauce	€ 24

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### **DESSERTS**

TIRAMISU' DEL TEMPO DI VINO	€9
DEDICATION TO BOTTURA, "MY TART HAS FALLEN" Short Pastry, Gianduja Custard, Raspberries and Chili Ice Cream	€ 10
RUM AND ROSMARY FROZEN MOUSSE Peanut Butter and Pop Corn	€9
LIQUORICE CREME CARAMEL, SALTED ORANGE CRUMBLE Saffron Oil	€9
OUR CAKE OF THE DAY	€8

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