

Menù
With Pairing
Recommended Wines
by the Glass



THE THREE MUSKETEERS

Culatello Dop, Parma 30 Months Reserve and Serrano Ham 21
with Homemade Giardiniera and Fried Gnocco
BRUT CONTADI CASTALDI Chardonnay 80, Pinot Bianco 9

50 FIRST DATES

Tradition Of Cured Meats And Cheese With Fried Gnocco and Chef's Jam 22
MOSCATO GIALLO Vinificato Secco SAN MICHELE 8

TIME FOR LOVING (SAPORE DI MARE)

Anchovies from the Cantabrian Sea, our Crunchy Bread And Flavored Butter 19
BRUT CONTADI CASTALDI Chardonnay 80, Pinot Bianco 9
DOSAGGIO ZERO Trento DOC Millesimato Pinot Nero Chardonnay 12

VELVET HANDS (MANI DI VELLUTO)

Peas Cream, Soft Turmeric Egg, Coconut Bread Crumble 16
Datterino Tomato and Mint Sour Cream
LUGANA SANTA CRISTINA ZENATO Trebbiano di Lugana 8

ECCEZZIUNALE VERAMENTE...

Lightly Smoked Beef Tartare, Baked Marrow, Nashi Pears 19
Caramelized Onion and Honey, Mustard and Dill Sauce
DOSAGGIO ZERO Trento DOC Millesimato Pinot Nero Chardonnay 12

THE HANGOVER ASK BEPPE!

First Course that Changes with the Chef's Mood! 18/22

WELCOME TO THE NORTH

Risotto with Ossobuco in Gremolada 34
AMARONE Valpantena BERTANI Corvina Veronese, Rondinella 14

NO RESERVATIONS

Potato Gnocchi with Parsley, Cuttlefish Brunoise at Low Temperature. 16
Butter Garlic and Chili Pepper with Black Cuttlefish Powder
INCROCIO MANZONI CESCOINI Riesling Pinot Bianco 8

CATCH ME IF YOU CAN

Paccheri with Cheek Ragout and White Chocolate 19
TIAMAT CORDERO SANGIORGIO Pinot Nero 9

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THE FAMILY

FIorentina (1,4/5kg)	8,5 hg
DIaFRAMMA BLACK ANGUS USA (250 Gr.)	34
CHATEAUBRIAND (500gr.)	64
TERRE SAN LEONARDO Cabernet, Merlot, Carmenere	9
BEEF FILLET ARGENTINA (250 Gr.)	32
BAVETTA BLACK ANGUS USA (250 Gr.)	30
BARBARESCO VALLEGRANDE CA' del BAIO Nebbiolo	13

Meats are served with our Side Dishes

ASK ME IF I'M HAPPY

Milanese Veal Cutlet with new potatoes and Smoked Paprika Flavored Butter	34
DOSAGGIO ZERO Trento DOC Millesimato Pinot Nero Chardonnay	12

AQUAMAN

Swordfish in Cooking Oil, Fennel Cream And Tahini and Candied Orange Ice Cream	25
I PIANALI TOSCANA IGT Rosato ARGENTIERA Syrah 90 Cabernet Sauvignon	9

BURNT

Pork Tenderloin Cbt, Jerusalem Artichoke in Double Consistency	24
Licorice and Double Malt Beer Reduction	
BRUNO ROSSO LA COLLINA Merlot Cabernet	9

WILLY WONKA AND THE CHOCOLATE FACTORY

Tiramisu' Del Tempo Di Vino	9
MARSALA SECCO FLORIO	8
Ciocco, Hot Chocolate Cake with Salted Caramel Ice Cream	10
RUM DON PAPA BAROKO	9
Mango and Chili Semifreddo, Chocolate Crumble with Raspberry and Mint Gel	10
BRIC DEL GAIAN 2016 GRAPPA BERTA Moscato	12
Chef's Cake of Tempo Di Vino	9

ASK BEPPE!

