



À la carte

Marinated anchovies, burrata and sweet - and - sour peppers 14€

Beetroot tartare, almond milk and horseradish 13€

Seasnails, soft polenta, olive oil infused with cruschi peppers 15€

Fassona beef tartare, yolk marinated in miso 16€

Roasted chicken wings, potatoes, scapece 14€

“Our tagliatella”, goat sauce chopped with a knife, pecorino cheese and horseradish €16

Traditional tortellini in cream of flavored broth and parmesan 18€

Raschiatelli, bitter greens, “cruschi” peppers and crunchy bread 15€

Blue cheese gnocchi, herb butter, mushrooms 16€

Paccheri, mantis shrimp, ricotta, lemon 15€

Spoja lorda, razor clams, “poverazze” clams, cabbage 15€

Buffalo’s tail, gremolada, celeriac and spinach 20€

Octopus gratin, potatoes and chorizo, aioli 22€

Red corba, sea fricasea, seasonal vegetables 22€

Ears, trotters and shout of the pork, chickpeas and “Bolognese snails” 19€

Beef, anchovies sauce, seasonal vegetables 23€

Roasted cauliflower, his milk, peanut butter 16€

Cover 3€

Microfiltered water 2€

*Cooking is an universal language that unite peoples and breaks down borders.*

Tasting menu

Six courses 60€

Eight courses 75€