



À la carte

Burned onion, sour sauce and hazelnut	14€	Roasted artichocke, chard, almonds	16€
Marinated anchovies, burrata and sweet - and - sour peppers	14€	“Scapece” rabbit	18€
Four liver paté, caramelised figs and wild plums	15€	Ears, trotters and shout of the pork, chickpeas and “Bolognese snails”	18€
Seasnails, soft polenta and “cruschi” peppers infused oil	15€	Squid, bacon, lemon, broad beans and broccoli	20€
Lamb salad, celeriac and sesame sauce	15€	“The sea in a leaf”	22€
		Fassona bavette, braised spring onion, potatoes puree	22€

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

Tasting menu

Six courses 55€

Eight courses 70€

Risotto, chicken broth,
sweetbreads and mushrooms

15€

Raschiatelli, capocollo’s ragù,
pecorino and horseradish

15€

Fusilli, sea urchin sour sauce
and savoy cabbage

16€

Fresh chitarrina, sardines,
bolognese’s saffron, wild fennel,
pine nuts red berries

16€

Cover 3€

Microfiltered water 2€