



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

Tasting menu

Six courses 60€

Eight courses 75€

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€

Risotto, chicken broth, sweetbreads and mushrooms 15€

Chitarrina, sun-dried tomatoes, anchovies, burnt garlic, cacioricotta cheese 16€

Fusilli, sea urchin sour sauce and savoy cabbage 16€

Raschiatelli, capocollo's ragù, pecorino and horseradish 15€

Traditional tortellini, in parmesan and lemongrass cream 18€

Imbutini, seafood and basil pesto 15€

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

Octopus gratin, potatoes and chorizo, aioli 22€

Red corba, sea fricassea, seasonal vegetables 22€

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

Beef, anchovies sauce, seasonal vegetables 23€

Butternut squash, "pesto" with his seeds, and his escabeche 16€

Cover 3€

Microfiltered water 2€