

—TO START—

SCALLOPS WITH PATANEGRA LARDO, MANGO SAUCE AND
TIMUT PEPPER, SEA SAMPHIRE.

16

CRISPY SHRIMP* DRESSED WITH TERIYAKI SAUCE, SERVED ON
MARINATED PURPLE CABBAGE SALAD.

14

ROMAN-STYLE VEAL TRIPE WITH TOMATO, MINT AND AGED
PECORINO.

8

CREAMED SALT COD*, SERVED ON A SAVORY POLENTA
"BRICK" WITH TRADITIONAL SALSA VERDE.

14

BEEF ROUND SLOW-BAKED WITH CHOPPED AROMATIC HERBS,
ACCOMPANIED BY A TYPICALLY SICILIAN SIDE, CAPONATA,
AND AN OIL INFUSED WITH CAPERS AND MINT.

15

FRIED GNOCCHI SERVED WITH GRILLED CARROT CREAM, GOAT
ROBIOLA MOUSSE AND FRIED CAPERS.

12

—TO SHARE—

GRAND BOARD OF SARDINIAN TRADITION

Cured ham, guanciale, pancetta tesa, goat, sheep and donkey cheeses.

20

**Subject to availability, some ingredients may be frozen instead of fresh.*

FOR ALLERGIES AND INTOLERANCES, PLEASE CONSULT THE WAITSTAFF

—OUR PASTA—

"One cannot think well, love well, sleep well, if one has not dined well."

(J. Joyce)

GIANT "BALZANO" CALAMARATA, OCTOPUS*, 'NDUJA AND
STRACCIATELLA.

16

PANCIOTTI FILLED WITH ASPARAGUS AND MASCARPONE,
CARDONCELLI MUSHROOMS AND PARMESAN CREAM.

16

CHARRED-WHEAT CHITARRINE, LAMB RIB RAGÙ AND BLACK
OLIVE POWDER.

16

HOMEMADE AGNOLOTTI DEL PLIN FILLED WITH CACIO E PEPE,
DRESSED WITH A LIGHTLY SPICED PEAR SAUCE.

18

FREGOLA SARDA IN YELLOW DATTERINO TOMATO CREAM,
RED SHRIMP CARPACCIO, COW'S MILK RICOTTA MOUSSE,
CRUSCO PEPPER POWDER.

18

**Subject to availability, some ingredients may be frozen instead of fresh.*

FOR ALLERGIES AND INTOLERANCES, PLEASE CONSULT THE WAITSTAFF

—WE CONTINUE...—

ANGUS URUGUAY BAVETTE STEAK, HOMEMADE CHIMICHURRI.

18

TURBOT STUDDERED AND COOKED SOUS-VIDE (CBT), PEA AND
MINT CREAM, RAW ASPARAGUS.

20

PIEDMONTESE FASSONA BEEF TARTARE WITH TWO SAUCES —
DIJON MUSTARD MAYO AND HONEY-DILL MAYO.

15

CALAMARI "BOMBETTE"*, STUFFED WITH PECORINO, POTATO
AND MINT, WITH AGED GUANCIALE CRUMBLE AND ROASTED
PEPPER-AND-WALNUT CREAM.

16

ROLLED YOUNG ROOSTER AND FOIE GRAS ON CANNELLINI
BEAN AND ROSEMARY CREAM, WITH BALSAMIC VINEGAR
PEARLS AND ITS OWN FRIED WING.

20

CHICKPEA HUMMUS, HOMEMADE SPICED OIL, SAUTÉED "GOLD"
MUSHROOM AND VEGETABLES IN RICE PAPER.

15

SIDES

Roasted potatoes – Sweet fried potatoes – Grilled vegetables

5

**Subject to availability, some ingredients may be frozen instead of fresh.*

FOR ALLERGIES AND INTOLERANCES, PLEASE CONSULT THE WAITSTAFF

—TO CONCLUDE—

GLUTEN-FREE TARTLET, LEMON CREAM AND FLAMBÉED
MERINGUE.

dairy / eggs / nuts

7

OUR "BOUNTY," CHOCOLATE BAR FILLED WITH COCONUT.

5

COW'S MILK RICOTTA MOUSSE (CARRETTI FARM) WITH DARK
CHOCOLATE SHAVINGS, CHESTNUT HONEY AND SAMBUCA
MOLINARI.

dairy / nuts

7

ARTISANAL PANNACOTTA WITH SALTED CARAMEL AND
HAZELNUTS.

dairy / nuts

7

MASCARPONE CREAM WITH SBRISOLONA BISCUIT.

dairy / eggs / gluten / nuts

7

BRILLAT-SAVARIN CHEESE AND SAUTERNES.

dairy

10

—DIGESTIFS—

AMARO DEL CAPO 4MONTENEGRO 4JEFFERSON 4NEPETA LIQUEURS 5MIRTO ROSSO N°1 5LIMONCELLO 4
LIQUIRIZIA 4NOCINO 4GRAPPA PAOLAZZI BIANCA 5GRAPPA DISTILLERIA FRANCESCO
RISERVA SANTA MASSENZA 5

FOR MORE INFORMATION ON SPIRITS, PLEASE ASK THE WAITSTAFF

WATER 2.5

COVER CHARGE 3

COFFEE 2