

MENU

antipasti | appetizers

Antonius Caviar 5* - 290,-

Siberian sturgeon caviar 30g, black bread, chive butter, Maldon salt
1/4/7

Ostriche al naturale

1 piece -37,- 3 pieces -109,- 5 pieces -159,-

Fresh Gillardeau oysters N°3 with lemon and mignonette sauce
4/12/14

Calamari Ripieni - 58,-

Squid stuffed with basil pesto, potatoes, pine nuts, cherry tomatoes, zucchini and mint purée
3/4/5/6/7/8/11/12/14

Tonno Vitellato - 67,-

Raw tuna marinated in soy sauce, demi-glace, anchovy-based mayonnaise, capers, thyme, Maldon salt
2/3/4/5/6/10/11/12/13/14

Tartare in Taco di Grana - 64,-

Beef tartare in a taco with Grana Padano, chives, fried egg yolk, tonnato sauce, mango sauce
The tartare won the Grand Prix in a competition organized by Smaki Powiatu Poznańskiego
1/3/5/6/7/10/11

La Nostra Caprese - 48,-

Fior di latte mozzarella, confit cherry tomatoes, basil soil, Leccino olives, basil oil
1/5/6/7/8/11/12

zuppe | soups

Ciupin Savonese - 60,-

Spicy Ligurian soup with Argentinian shrimp, mussels, squid, and vongole clams
2/4/5/6/9/11/12/14

cozze | mussels

250gr /500gr - 52,- / 72,-

Cozze piccanti

Mussels in white wine, tomato sauce, spicy chili pepper, garlic, parsley, croutons
1/2/4/5/6/8/9/10/11/12/13/14

Cozze alla Marinara

Mussels in white wine, garlic, parsley, croutons
1/2/4/5/6/8/9/11/12/13/14

Cozze al Gorgonzola

Mussels in white wine, garlic, parsley, gorgonzola cream, croutons
1/2/4/5/6/7/8/9/10/11/12/13/14

A 10% service charge is added for tables of 6 or more guests.
We do not split bills.

Our dishes are freshly prepared to order. The average waiting time is 25–30 minutes. During busy periods, this time may be extended. If you require an invoice or a receipt with a VAT number, please inform us before the sales document is issued.

pasta fresca | pasta

homemade pasta

🦑 Chitarra Nera della Riviera Ligure - 82,-

Squid-ink pasta with argentinian shrimp, mussels, squid, vongole clams in a spicy natural sauce, wine, garlic

1/2/3/4/5/6/9/11/12/14

Spaghettoni Tonno e Bottarga - 64,-

Pasta served with tuna tartare, bottarga, mint, lemon zest

1/3/4/5/6/11/12

Spaghettoni alla Carbonara con - 80,- Tartufo

Pasta with traditional Carbonara sauce made from egg yolks, Pecorino Romano cheese, guanciale, and fresh truffle

1/3/5/6/7/11

Lasagna del Marino - 54,-

Spinach pasta, ragù, guanciale, béchamel sauce, Grana Padano

1/3/5/6/7/11/12

Mandilli al Pesto con Stracciatella - 49,-

Pasta served with basil pesto, stracciatella by Rudnicki, pine nuts

1/3/5/6/7/8/11

secondi | main courses

Orata Arrosto - 82,-

Whole roasted dorado, mixed greens, pickled carrot, cucumber, radish, lemon

4/5/6/10/11

Mosaico di Filetto di Maiale - 69,-

Sous vide pork tenderloin, signature herb blend, pavé potatoes, zucchini and mint purée, demi-glace

5/6/7/8/9/11

Melanzane alla Parmigiana - 46,-

Eggplant, tomato sauce, basil pesto, Grana Padano, fior di latte mozzarella

5/6/7/8/9/11

insalata | salads

Insalata con Gamberi - 56,-

Argentinian shrimp, mixed greens, pickled carrot, cucumber, radish, celery sauce, basil-mint oil

2/5/6/7/8/9/10/11/12

Insalata con Tonno - 49,-

Sesame-crusted tuna, mixed greens, pickled carrot, cucumber, radish, celery sauce, basil-mint oil

4/5/6/7/8/9/10/11/12

dolce | desserts

Panna Cotta - 38,-

Vanilla panna cotta, pistachio ice cream, cherry with sambuca, cocoa crumble

1/3/7/8/12

Il Nostro Tiramisu - 36,-

1/3/7/12

Mille Foglie - 38,-

Lavender cream, orange cream, burnt white chocolate ganache

1/3/7

bibite fredde | cold drinks

Acqua Panna - 12,- / 22,-
Still water | 250 ml / 750 ml

San Pellegrino - 12,- / 22,-
Sparkling water | 250 ml / 750 ml

Tomarchio - 15,-
pomegranate drink, cola zero, chinotto zero,
limonata zero, aranciata rossa zero, ginger beer
275 ml

Cipriani Eloise Tonic Water - 15,-
tonic water 200 ml

Apple/Orange juice - 16,-
250 ml

Sanbitter | Crodino - 19,-
200 ml

bibite calde | hot drinks

Espresso/doppio - 10,- / 13,-

Americano - 13,-

Caffè corretto - 16,-
espresso coffee with a choice of digestivo

Cappuccino - 15,-

Caffè latte - 18,-

Herbata - 15,-
various flavors

birra | beer

Menabrea Arte in Bottiglia - 19,-
330 ml

Menabrea La 150 ° Bionda - 19,-
330 ml

Menabrea Zero Zero 0,0% - 16,-
330 ml

digestivo | liqueurs

Sambuca - 16,-
40 ml

Vodka Altamura - 25,-
40 ml

Amaro | Mirto | Grappa Bianca - 20,-
40 ml

Grappa Rum Wood Finish - 30,-
40 ml

Grappa XO Aged Cuvée - 36,-
40 ml

Limoncello homemade
40 ml - 20,- 250 ml - 60,- 1L - 210,-

cocktail | cocktails

Gin & Tonic - 34,-

Aperol Spritz - 34,-
Aperol/spumante/sparkling water

Limoncello Spritz - 34,-
Limoncello/spumante/sparkling water

Negroni Classic - 36,-
Campari/vermouth/gin

Negroni sbagliato - 36,-
Campari/vermouth/spumante

Allergens 1.Cereals containing gluten and derived products
2.Crustaceans and derived products
3.Eggs and derived products
4.Fish and derived products
5.Peanuts and derived products

6.Soy and derived products
7.Milk and derived products (including lactose)
8.Nuts: almonds, walnuts, cashews, Brazil nuts, pistachios,
macadamia nuts, and derived products
9.Celery and derived products

10.Mustard and derived products
11.Sesame seeds and derived products
12.Sulfur dioxide and sulfites
13.Lupin and derived products
14.Mollusks and derived products