

CHEESE

1 type 8 - 3 types 18

Parmigiano Reggiano 993 36 mesi
Don Carlo stagionato piccante
Caciocavallo stagionato di grotta
Pecorino toscano 'Il Petroso'
Pecorino stagionato alle pere
Roquefort Papillon Nero AOP
Formaggella del Luinese

BAR SNACK

La nostra russa 8
Vitello tonnato 9
Cima & salsa verde 8
Panissa croccante 5
Padron peppers 6
Patatas bravas 5
Cruditès & dips 7

CHARCUTERIE

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Mortadella Bologna "La Dotta"
Prosciutto di Parma S. Ilario
Salame Mariola
Lardo di Patanegra
Coppa "La Rinomata"
Cotto "Il Praga"
Speck di Montagna

CONDIVISIONE 3.0

Paella with squid ink, cuttlefish, king prawns, pumpkin and peas 65*
Florentine-style Rubia Gallega steak, shallot reduction, double-cooked potatoes 9 / 100g
Cappon magro (by reservation, min. 2 people) 35 per person*

FISH

Codfish croquettes, toasted pine nut sauce, caramelised blond onion 12*
Seared scallops, cream & Jerusalem artichoke chips, candied lemon 22*
Red snapper in the Jospier, banana leaf, almond milk beurre blanc, baby chard 26
Pil-pil king prawns, mussels and clams with saffron 24*
Miso-glazed cod, cauliflower cream, celeriac, green apple 22*

MEAT

Parma ham croquettes, brava sauce 10
Pumpkin gnocchi, 'nduja, stracciatella cream, crispy tenderstem broccoli 20
Ligurian-style rolled rabbit, its jus, roasted pumpkin 22
Beef fillet, char-grilled mushrooms, Bordelaise sauce 30
Beef tataki, fried egg yolk, Asian dressing, wasabi mayonnaise 26

VEGETABLES

Ravioli stuffed with gorgonzola & pears, light walnut sauce 20
Red lentil falafel, roasted carrot cream, fennel & dill salad 16
Miso ramen, soft soy-marinated egg, marinated tofu, mushrooms, spring onion, nori 18
Leek tarte Tatin, pumpkin babaganoush, orange reduction 14

Cover 2

Allergen menu available on request

We cannot guarantee the absence of allergens due to the lack of separate areas

**" Fish blast chilled in accordance with Regulation (EC) No. 852/2004.*

In the absence of fresh product, frozen fish may be used."