PIATTI PER DUE DISHES FOR TWO

SECONDI PIATTI SECOND COURSE
1500 BISTECCA ALLA FIORENTINA ALLA GRIGLIA (price for 100g)
Aged T-Bone or ribeye steak, roasted potatoes,
seasonal grilled vegetables
8300 BISTECCA DI MANZO WAGYU (ARGENTINA) (price for 100g)
Wagyu steak (Argentina), pak choi, spinach, vierge sauce,
capers, olives, sauce jus
1100 PARMIGIANA ALLA SICILIANA IV
Eggplant, Sicilian caponata, parmesan cream,
basil oil
2400 BRANZINO E ZUCCIN
Seabass fillet, zucchini, lemon sabayon
2700 SALMONE FINOCCHI E YOGURT
Pan seared salmon, fennel salad,
green beans, yogurt sauce
2400 FILETTO DI CERVO
Venison tenderloin, polenta, burnt tomatoes,
curly kale, cherry
3450 FILETTO DI MANZO
Prime beef tenderloin Black Angus, celeriac,
Jerusalem artichoke, savory fig compote, jus sauce
600 INSALATA MISTA
Mix salad, tomatoes, fennel, celery, balsamic vinegar
1600 ASPARAGUS GRIGLIATE \
Grilled green asparagus
900 VERDURE GRIGLIATE
Grilled seasonal vegetables
600 PATATE NOVELLE ARROSTO
Roasted potatoes, pickled onion
600 PURÈE DI PATATE \
Mashed potatoes

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\(1100 \begin{aligned} & \text { BRANZINO IN CROSTA (price for } 100 \mathrm{~g} \text { ) } \\ & \text { Baked seabass in salt with herbs, }\end{aligned}\) sautéed seasonal vegetables

Grilled octopus, sicilian salad, fried potatoes
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6200 TAGLIOLINI ALL'ARAGOSTA

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    Tagliolini pasta, langust, citrus oil, tomatoes
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BELUGA CAVIALE
28 g of caviar with condiments
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## 5300 STURGEON CAVIALE 15 YO (ASTRAKHAN)

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30 g of caviar with condiments
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Beet carpaccio, celeriac cream, Jerusalem artichoke chips,
beetroot cream, strawberry granita, pistachio

## BURRATA 1

Farmer's burrata from "Sumino", Baku tomatoes,
gremolata sauce, orange

## 2400 FORMAGGI

Chef's Cheese selection

## 1400 TARTARE DI TONNO

Yellowfin tuna tartare, artichoke, almond, verbena

## 1700 CARPACCIO DI BRANZINO

Seabass carpaccio, green beans,
datterino coulis, amarant

## 2100 POLPO

Roasted octopus, potatoes millefeuille,
homemade parsley mayonnaise

## 1900 CAPESANTE E TOPINAMBUR

Scallops from the Kuril Islands,
Jerusalem artichoke cream, shellfish sauce

## 3300 GRANCHIO E ARANCIA

Kamchatka crab, apple ravioli, orange espuma

## 4950 QUATTRO DI CRUDO

Chef's selection of fresh seafood: scallop with pear and
sturgeon caviar, yellowfin tuna with almonds and artichokes, seabass with datterino coulis, red shrimp with strawberries and lime

## 2800 TAGLIERE DI SALUMI E FORMAGGI

Prosciutto di Parma, coppa, bresaola, salami Milano, cheeses

## 1800 MANZO MARINATO

Marinated beef carpaccio, rocket pesto,
parmesan chips, sun-dried tomatoes

## 1650 BATTUTA PIEDMONTESE

Beef tartare, parmesan, anchovy mousse, herbal oil

## 1400 VITELLO TONNATO

Veal with tuna, capers, anchovies sauce

PRIMI PIATTI FIRST DISHES

## PACCHERI AI TRE POMODORI

Pasta paccheri, San Marzano tomatoes, cherry tomatoes, basil

## RAVIOLI DI RICOITA E SPINACI ALLA NORMA

 Ravioli with ricotta and spinach, eggplant, cherry tomatoes, pecorino
## LINGUINE ALLA VONGOLE E BOTTARGA

Linguine di Gragnano, vongole, parsley and shellfish sauce,
bottarga, lime

## fusilloni cacio pepe e gambero rosso

Fusilloni, parmesan, pecorino,
three types of pepper, Mazzara prawns tartare

## SPAGHETTI ALLA CHITARRA AI FRUTTI DI MARE

Spaghetti alla chitarra, scallops, calamari, shrimps, mussels, octopus, salmon, lemon cream

## RISOTTO NERO E GAMBERO

Cuttlefish ink risotto, Argentine prawns, burnt oranges
RAVIOLI DEL PLIN FARAONA E PARMIGIANO
Guinea fowl ravioli, parmesan cream, aromatic jus

## PACCHERI AL CERVO

Pasta paccheri, venison ragout, sage, pecorino

## TORTELLONI OSSOBUCO

Tortelloni, ossobuco ragout, saffron sauce artichokes, pecorino
tagliatelle Al ragu DI CINGHIALE
Tagliatelle pasta, wild boar ragout, parsley,
parmesan espuma, burnt tomatoes
RISOTTO GUANCIA DI VITELLO
Risotto with stewed beef cheeks,
parmesan, timur pepper, grapes

