


TO SHARE

- ☞ "BARESE" FOCACCIA WITH GOAT'S CHEESE, CALABRESE 'NDUJA, HONEY AND WALNUTS 4€
- ☞ AUBERGINE PARMIGIANA WITH PARMESAN CHEESE CRISP AND MIXED SALAD 13€
- ☞ "GIRELLA" PASTRY TOPPED BY FOIE "FAKE" TOMATO AND RASPBERRY 5€
- ☞ HOMEMADE GYOZAS FILLED WITH SCAMORZA, CARAMELISED ONION AND PEAR TOPPED WITH A SOFT GORGONZOLA SAUCE (3 UNITS) 6€
- ☞ 3 CARASAU MINI-LOAF FILLED WITH: 6€
- RICOTTA AND PISTACHIO MORTADELLA
 - TOMATO AND PARMA HAM
 - BRESAOLA WITH LIME AND PARMESAN SAUCE
- ☞ CRISPY ROLL FILLED WITH PRAWNS, FINOCCHIONA AND ZUCCHINI 5€
- ☞ CRISPY "ICE-CREAM" CONE FILLED WITH SEA-BASS CEVICHE, AVOCADO AND PECORINO FOAM 6€
- ☞ 35-DAY MATURED SIRLOIN STEAK CANNELLONI FILLED WITH FOIE, WALNUT BECHAMEL AND PISTACHIO PESTO. 17€
- ☞ GRILLED OCTOPUS WITH POTATO PARMENTER, SOBRASADA AND PESTO CHLOROPHYL 22€
- ☞ LIGHTLY SEALED STEAK TARTAR SERVED WITH MUSTARD MOUSSE AND PICKLES 19€
- ☞ "WHITE BEEF" CARPACCIO SERVED WITH PARMESAN FOAM AND TRUFFLE SAUCE 19€
- ☞ CAPRESE "FLOWER" SERVED WITH HOMEMADE PESTO OIL 16€
- ☞ RED TUNA TARTAR WITH AVOCADO, MANGO, POMODORO CONSOMMÉ, CURATED YOLK AND WAKAME SEAWEEED SALAD 19€
- ☞ STRACCIATELLA AND "PINK TOMATO" SALAD 17€
- ☞ SMOKED SALMON, RICOTTA, MIXED LEAVES AND PICKLE SALAD 19€

PIZZA


 **SOPRANO** 18€
TOMATO BASE, MOZZARELLA, BURRATA, PARMA HAM, CHERRY TOMATOES,
ROCKET AND PARMESAN

 **BOHEME** 19€
PESTO AND ZUCCHINI CREAM BASE, MOZZARELLA, GRILLED PEPPERS AND AUBERGINE,
CONFIT TOMATOES, GRATED BROCCOLI, TOASTED ALMONDS AND STRACCIATELLA

 **SINFONIA** 21€
WHITE BASE, GOATS' CHEESE, FOIE GRAS, CRISPY PARMA HAM "SPARKLES",
ROCKET, STRAWBERRIES, TOPPED BY BERRIES, HONEY AND BALSAMIC VINAIGRETTE

 **FUME** 20€
WHITE BASE, SMOKED SCAMORZA, SPECK, SMOKED SARDINE, WALNUTS, LIME
AND PINEAPPLE EMULSION PRESENTED IN A "SMOKY WAY"

 **MADAMA BUTTERFLY** 18€
WHITE BASE, MOZZARELLA, BRESAOLA, ROCKET, PARMESAN, STRACCIATELLA,
ALMONDS AND LEMON EMULSION

 **DON GIOVANNI** 21€
PESTO BASE, MOZZARELLA, PRAWNS, ZUCCHINI, GUANCIALE, STRACCIATELLA
AND PISTACHIO

 **TARTUFO** 24€
TRUFFLE SAUCE BASE, MOZZARELLA, MUSHROOMS, SPECK AND RICOTTA

 **I PAGLIACCI** 17€
WHITE BASE, MOZZARELLA, PISTACHIO CREAM, BURRATA AND MORTADELLA

 **TOSCA** 15€
TOMATO BASE, MOZZARELLA, HAM AND MUSHROOMS

 **TROVATORE** 11€
TOMATO, MOZZARELLA AND BASIL

FRESHLY MADE PASTA

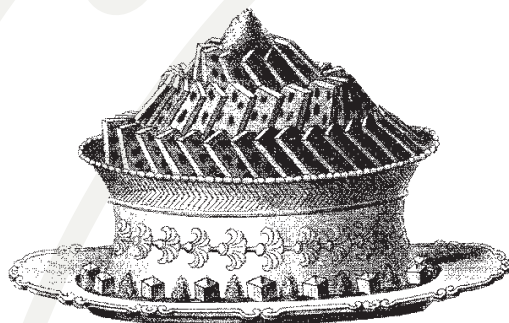
- 👉 "30 PESCI" SPAGHETTI WITH RED KING PRAWNS 23€
- 👉 MUSSEL SPAGHETTI WITH THAI TOM KHA CREAM 20€
- 👉 "CACIO E PEPE" SPAGHETTI SERVED WITH PECORINO AND BLACK PEPPER SAUCE.
FINISHED IN A PECORINO CHEESE WHEEL AT YOUR TABLE 20€
- 👉 SUMMER RISOTTO SERVED WITH ROASTED PEPPERS, STRACCIATELLA AND BLACK GARLIC MOUSSE 19€
- 👉 RICOTTA CAPPELLACCI SERVED WITH FLAMBEED "LANGOSTINOS", COMFIT CHERRY TOMATOES, LEMONGRASS AND BLUE GINGER 20€
- 👉 PESTO AND RED TUNA TAGLIATELLE 21€
- 👉 TRUFFLE TAGLIATELLE SERVED WITH PARMIGIANO REGGIANO CREAM 23€
- 👉 CARBONARA TAGLIATELLE "2.0" WITH EGG YOLK, PECORINO, BLACK PEPPER AND GUANCIALE 24€

FISH


- 👉 RED TUNA TATAKI SERVED WITH VEGGIES, TENDER WHEAT AND KIMCHI MAYONNAISE 24€
- 👉 GRATED COD SERVED WITH PESTO ALL I OLI 24€
- 👉 TUSCANY'S FRIED SEABASS SERVED WITH CITRIC MAYONNAISE 22€

MEAT

- 👉 DUCK MAGRET SERVED WITH CITRIC SAUCE, APRICOT, AND PEA CREAM WITH BASIL 25€
- 👉 "SECRETO IBERICO" (PORK SKIRT MEAT) SERVED WITH MUSHROOM AND BERRY RISOTTO 23€
- 👉 CONFIT SUCKLING PIG SERVED WITH APPLE AND PARMENTIER 23€
- 👉 35-DAY MATURED ENTRECOTE SERVED WITH SEASONAL VEGETABLES 24€
- 👉 ANGUS TAGLIATA SERVED WITH ROCKET, PARMESAN, RASPBERRIES AND TOASTED ALMONDS 22€



HOMEMADE DESSERT

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|  | SICILIAN "DE-CONSTRUCTED" CANNOLI SERVED WITH RICOTTA, CANDIED FRUITS, CHOCOLATE AND STRAWBERRIES | 8€ |
|  | COINTREAU AND GREEN PEPPER FLAMBEED STRAWBERRIES SERVED WITH VANILLA ICE-CREAM | 7€ |
|  | HOMEMADE TIRAMISÚ | 7€ |
|  | LIMONMISÚ WITH LIMONCELLO DI SORRENTO | 7€ |
|  | PASSION FRUIT FILLED PANNACOTTA WITH DARK CHOCOLATE COULIS AND ROASTED CORN CRISP | 7€ |