STARTERS

POACHED EGG 18

On Parmigiano Reggiano fondue, with black truffle. [1/3/7/9/12]

STEAMED PRAWNS 18

Steamed prawns, chickpea hummus and sautéed vegetables. * [2/11]

BEEF TARTARE 18

Beef tartare dressed French-style. [10]

PUMPKIN VELOUTÉ 16

With salted anchovies and burrata. [4/7]

FIRST COURSES

SPAGHETTI WITH MUSSELS 16

Felicetti Monograno spaghetti, La Spezia mussels. [1/14]

FUSILLONE WITH LANGOUSTINES 20

Gragnano fusillone, langoustines and bisque. * [1/2/9]

CINTA SENESE CAPPELLACCI 18

Filled with Cinta Senese pork, in chestnut broth with balsamic vinegar. [1/3/7/12]

TAGLIATELLE WITH RAGÙ 16

Homemade tagliatelle with beef ragù. [1/3/7/9]

GNOCCHI WITH PESTO 16

Chestnut gnocchi with Ligurian pesto. [1/3/7/8]

Gluten-free Vegetarian

COVER CHARGE € 3.00

** When fresh produce is not available, a high-quality frozen product will be used. Fish intended to be eaten raw or almost raw has undergone preventive treatment in accordance with Regulation (EC) No 853/2004, Annex III, Section VIII, Chapter III, Part D, Point 3.*

MAIN COURSES

SALT COD 22

On potato and leek cream, with roasted tomatoes. [4]

BABY OCTOPUS ALLA LUCIANA 20

Stewed in tomato sauce with Taggiasca olives and capers. * [9/12/14]

PORK BELLY 20

Slow-cooked, with sweet and sour red cabbage and apple. [12]

ENTRECÔTE 28

Grilled (250 g), with roast potatoes and red wine jus. [7/9/12]

AUBERGINE PARMIGIANA 16

Aubergine, ricotta salata, extra virgin olive oil emulsion and basil. [7/9]

CHEESES

CHEESE SELECTION 16/21

A tasting of 3 or 5 fine Italian cheeses served with sweet accompaniments. [1/7/8/11]

DESSERTS

TIRAMISÙ 7

Mascarpone cream, ladyfingers, coffee. [1/3/7]

CHOCOLATE MOUSSE 7

70% dark chocolate, candied orange and tequila white chocolate. [3/7]

MILLEFEUILLE 8

Pastry cream and mixed berries. [1/3/7]

ICE CREAM 7

Custard ice cream, shortcrust crumble and salted caramel sauce. [1/3/7]

SCIACCHETRÀ AND CANESTRELLI 12

Sciacchetrà dessert wine (40 ml) with traditional canestrelli biscuits. [1/3/7/8/12]

BISTROT SELECTION

CLUB SANDWICH 21 on request

Triple-decker toasted sandwich with mayonnaise, bacon, tomato, egg, lettuce and chicken breast, served with French fries. 1/3/6/7/10

CHEESEBURGER 21

Milk bun, Angus beef burger (200 g), bacon, cheese, mixed greens, tomato and mayonnaise, served with French fries. 1/3/7/12

VEGGIE BURGER 21

Milk bun, plant-based burger, cheese, mixed greens, tomato and mayonnaise, served with French fries. 1/3/6/7/12

CAESAR SALAD 18

Mixed greens with chicken, Parmigiano Reggiano, confit cherry tomatoes, crispy bacon, croutons and Caesar dressing. 1/3/4/7/10

VEGGIE SALAD 16

Mixed greens, confit cherry tomatoes, caramelised walnuts, avocado, sunflower seeds and citrus vinaigrette. 8

GOURMET PIZZAS

MONTEROSSO 18 on request

Stracciatella cheese, confit cherry tomatoes and Monterosso anchovies. 1/3/4/6/7/8/10/11

BURRATA & PARMA HAM 18 on request

Tomato sauce, burrata and Parma ham. 1/3/6/7/8/10/11

HAM & TRUFFLE 18 on request

Cooked ham, Brie and truffle. 1/3/6/7/8/10/11

Allergen key

1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut. **2. Crustaceans** and products thereof. **3. Eggs** and products thereof. **4. Fish** and products thereof. **5. Peanuts** and products thereof. **6. Soybeans** and products thereof. **7. Milk** and products thereof. **8. Nuts:** almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof. **9. Celery** and products thereof. **10. Mustard** and products thereof. **11. Sesame seeds** and products thereof. **12. Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre. **13. Lupin** and products thereof. **14. Molluscs** and products thereof.

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