



APPETIZER

- FINOCCHIO, AGRUMI E ACCIUGHE 148**
Crispy Fennel Salad, Citrus & Marinated Anchovies with Mediterranean "Colors"
- BURRATA COME IN PUGLIA 198**
Burrata Cream Mozzarella, Vinegar Marinated Eggplant, Mixed Fresh Italian Tomatoes
- MINISTRONE CLASSICO 118**
Classic Vegetable Minestrone Soup (with at least 12 kinds of vegetables)
- CREMA DI MELANZANA, CON NDUJA E GRANCHIO 168**
Smoked Eggplant Soup with King Crab Meat, Spicy Nduja Sausage Crumbles

PASTA

- FUSILLONE MONOGRANO BURRATA, CACIO, PEPE E CIPOLLOTTO 198**
Felicetti Spiral Fusilli with Spring Onions Confit, Burrata Cheese, Pecorino & Black Pepper (Re-visitation of Classic Roman "Cacio Pepe")
- STROZZAPRETI N'DUJA, SALSICCIA E CACIORICOTTA 218**
Hand-Twisted Pasta with Spicy Nduja, Italian Sausage & Cacioricotta Cheese
- TAGLIATELLE AL RAGÙ DI VOLATILI DI CORTILE 218**
Thick Tagliatelle with Farmyards (Pheasant, Guinea Fowl, Duck, Chicken) Tomato Ragout

MAIN COURSE

- BRANZINO COTTO AL SALE CON CRUDITÉ MEDITERRANEI 388**
Salt-Baked Italian Seabass with Mediterranean Tomato Crudités & Seasonal Vegetables
- COSTATA DI VITELLO ALLA MILANESE CON RUCOLA E POMODORINI 468**
Milanese Style Breaded Veal Chop, Arugula & Sweet Tomatoes
- TAGLIATA DI MANZO (DEDICATO A G.A. L' AVVOCATO) 368**
Grilled Black Angus Sirloin Steak (300g), "Gianni Agnelli's Steak and Fries" – Roasted & Fried Baby Potatoes with Mixed Salad