



TRUFFLES

UOVA STRAPAZZATE, CREMA DI PARMIGIANO CON TARTUFO NERO **358**
Organic Eggs Scrambled, Parmigiano Fondue Black Truffles, Toasted bread

RISOTTO AL TARTUFO NERO **528**
Risotto. Parmesan, Veal Jus, Black Truffles

TAGLIATA DI MANZO **528**
Grilled Black Angus Sirloin Steak, Black Truffle Mashed Potatoes, Grilled Asparagus, Parmesan

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

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

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