

DESSERTS

OUR GELATO SELECTION ⁷ Vanilla, sour cherry, chocolate	9
SEASONAL SORBET	9
APPLE CAKE ^{1,7,8} Cinnamon biscuit, caramelised apples, almond crumble and vanilla gelato	12
OUR BIGNÈ ^{1,3,7,8} Cocoa craquelin choux pastry, hazelnut cream, toasted hazelnuts and salted caramel	12
CANNOLO MILLE-FEUILLE ^{1,7,8} Cocoa cannolo wafer, fresh ricotta, candied orange and lemon, and gianduja sauce	12
CRÈME BRÛLÉE ^{3,7} Spiced crème brûlée	12
MILK CHOCOLATE BROWNIE ^{3,7} Served with sour cherry gelato	12
TIRAMIMAX SHOW COOKING ^{3,7}	12

SWEET WINES

					
VENETO Recioto della Valpolicella DOCG Fiorato Tommasi Uve: Corvina, Rondinella, Molinara	52	6	SICILIA Passito di Pantelleria DOC Ben Rye Donnafugata Uve: Zibibbo (Moscato d'Alessandria)	76	8
TOSCANA Chianti Classico DOC Vin Santo Tenuta Nozzole Folonari Uve: Trebbiano, Malvasia, uve complementari	70	7			

Cover charge 5

¹Product previously frozen and subsequently thawed.

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Dear Guest, in order to comply with EU Regulation No. 1169/2011, which requires the indication of the presence of the 14 main allergens, we kindly ask you to contact our Restaurant Manager or Head Waiter, who will be pleased to provide you with all the necessary information.

COCKTAIL LIST

FROM THE KITCHEN ¹	15	CLASSICS ¹	15
OLIO & BASILICO GIN TONIC Tanqueray Gin infused with olive oil, basil tonic		JUNGLE BIRD Bacardi Carta Blanca White Rum, Campari, pineapple, lemon, clove syrup	
DEATH IN APPARENT Altos Tequila, chilli and raspberry cordial		EAST OASI Hendrick’s Gin, St-Germain, lemon, cucumber, mint, vanilla syrup	
ALCHIMIA TROPICALE Stoli Vodka, Campari, mango and bell pepper cordial		LYCHEE WHISPERS Stoli Vodka, lychee, ginger, lime, vanilla syrup	
MEDITERRANEO Malfy Originale Gin, Campari, orange, fennel and pink peppercorn cordial		TROPICAL PICKFORD Bacardi Carta Blanca White Rum, pineapple, passion fruit, lime, honey, Angostura bitters	
		ROSITA Olmeca Altos Tequila, Aperol, passion fruit, lemon, cinnamon syrup	
SIGNATURE ¹	16	NON-ALCOHOLIC ¹	10
THE SOUND OF LOVE Hendrick’s Gin, lychee, yuzu, vanilla syrup		CLASSICO Pineapple, lemon, strawberry, vanilla syrup	
TIKI MULE Stoli Vodka, Falernum, lime, chilli ginger beer		TROPICALE Pineapple, orange, passion fruit, cinnamon syrup	
ITALIAN 75 Malfy Originale Gin, lemon, grapefruit, vanilla syrup, Prosecco		FLORIDA Grapefruit, orange, yuzu, clove syrup	
NEGRONI INCHIODATO Tanqueray Gin, Amara orange liqueur, Cointreau, Campari infused with cloves		VIRGIN MARY Tomato, spices and aromatics	
PEAR OLD FASHION Maker’s Mark Whiskey infused with pear, mandarin cordial, Angostura bitters		BIRRE ¹ BIRRA “FLEA ARTIGIANALE 33cl”	8

BIANCA LANCIA Blanche 5,0% vol
COSTANZA Blonde ALE 5,2%
FEDERICO II EXTRA IPA 6,6%

STARTERS

LA PIZZA TONDA

We're not a pizzeria, but we make a damn good pizza! (Light, yeast-free, crispy and Roman-style)

PIZZA MARGHERITA ^{1,7}

Abruzzo pear tomato sauce, fior di latte mozzarella, Parmesan and basil sauce

16

PIZZA CARBONARA ^{1,3,7}

Carbonara cream, guanciale, Pecorino Romano and black pepper

16

BENEDETTO MAX ^{1,3,7}

Homemade brioche, poached egg, porcini mushrooms
Parmesan fondue and black truffle

18

ARANCINI ALLA ROMANA ^{1,3,7}

Carbonara, cacio e pepe and amatriciana

16

IL CARPACCIO ^{7,8}

Piedmontese Fassona beef, seasoned sun-dried cherry tomatoes,
Parmesan, rocket pesto and toasted

24

TARTARE DI FASSONA ^{3,4,7,10}

Piedmontese Fassona beef, egg yolk, crispy rice wafer, capers,
marinated shallot, wholegrain
*With black truffle €27

21

MAX ROLLS ^{1,4,7}

Zucchini flowers, fior di latte mozzarella, basil,
Cantabrian anchovies and arrabbiata sauce

16

TARTARE DI TONNO ROSSO ^{1,4}

Bluefin Tuna Tartare With puntarelle,
mullet bottarga and carasau bread

25

BACCALÀ MANTECATO ^{1,4,7}

Creamed Salt Cod with fried polenta, citrus powder and parsley chlorophyll

23

PARMIGIANA ALLE 3 ZUCCHE ⁷

Roasted Delica, Hokkaido and butternut squash,
sautéed fresh spinach, Asiago PDO, pumpkin seeds and Parmesan béchamel
*With black truffle €24

18

FRITTURA DI CALAMARI* E ZUCCHINE ^{3, 14}

Fried Calamari and Zucchini with pink peppercorn mayonnaise

22

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MAIN COURSES

CARBONARA - SHOW COOKING ^{1,3,7}

*with balck truffle €36 pp

30 pp

RIGATONI ALL'AMATRICIANA ^{1,7}

18

HOMEMADE TAGLIATELLE WITH OUR KILLER RAGÙ ^{1,3,7,9,12}

24

With hand-cut skirt steak ragù, tomato and Parmesan

OXTAIL RAVIOLI ^{1,3,8,9}

24

Filled with Roman-style oxtail, reduced cooking jus and toasted pine nuts

LINGUINE WITH SAFFRON CALAMARI RAGÙ ^{1,7,14}

26

Liquori pasta, zucchini flowers, Roman zucchini, crispy lemon bread and parsley

PACCHERI WITH TOMATO ^{1,7}

18

Abruzzo pear tomato sauce, oven-roasted tomatoes, sun-dried cherry tomatoes and Parmesan shavings

SQUARE SPAGHETTI WITH MAZARA RED PRAWN* ^{1,2,7,8,9,12}

26

Cooked in its own bisque, stracciatella cheese, roasted tomato, red prawn tartare and basil pesto

SEASONAL PORCINI MUSHROOM & BLACK TRUFFLE RISOTTO ⁷

25

Finished with butter and Parmesan

HOMEMADE FRESH EGG TAGLIOLINI WITH LEMON & BASIL ^{1,3,7}

21

Finished with butter, lemon juice, fresh basil and Parmesan

FASSONA BEEF CHEEK ^{7,9,12}

27

French-style potato purée, sautéed baby spinach and beef jus

IL VITELLO TONNATO ^{3,4,12}

27

Slow-cooked Fassona veal, tuna sauce, beef jus and capers

SEARED OCTOPUS* TENTACLE ^{11,14}

29

Chickpea hummus, Calabrian 'nduja sauce, turnip greens and crispy chickpeas

LAMB SHANK* ^{9,12}

30

Crispy smashed potato, lamb jus and sautéed chicory

COTOLETTONE ALLA MAX ^{1,3}

52

Bone-in veal chop, approximately 500 g, with marinated red cabbage, chilli mayonnaise and yuzu gel

THE BURGER I DREAMED OF... ^{1,3,7,10,12}

26

Fassona skirt steak, beef mayo, grilled scamorza, roasted tomato, crispy lettuce and crispy potatoes

SEARED BLUEFIN TUNA ^{4,11}

29

Green broccoli cream, white and purple cauliflower florets, mixed seeds and turmeric-infused oil

SIDE DISHES

CRISPY POTATOES WITH HOMEMADE SAUCES

9

TURNIP GREENS

9

FRENCH-STYLE POTATO PURÉE WITH TRUFFLE ⁷

12

PUNTARELLE WITH ANCHOVY SAUCE ⁴

10

SAUTÉED CHICORY

9

SAUTÉED SPINACH

9