

GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

Starters

SICILIAN OLIVES €5

ITALIAN CURED MEATS "RE NORCINO" €15

Rosemary focaccia

GLAZED CARDONCELLI MUSHROOMS €15

Vesuvius tomato, mirabelle plums & Savagnin sabayon.

VITELLO TONNATO €18

Chanterelle Giardiniera, Buckwheat & Wild Rocket

GRILLED SQUID €19

Guanciale, sweetcorn, Brittany coco beans & verbena emulsion.

Mains

RAVIOLI DEL PASTIFICIO 26€

Ricotta, spinach, sage butter, Parmigiano Reggiano

LINGUINE €29

Clams, friggirelli peppers, smoked herring & fine herbs.

MEZZEMANICHE WITH FINOCCHIONA RAGÙ €27

Raw tomato & Pecorino Romano.

VEYRON LAMB SHOULDER €31

Swiss chard & spinach risotto, Taggiasche olives & preserved lemon.

WOOD-FIRED MONKFISH €33

Breaded aubergine, green tomato, samphire & basil.

To share

LOBSTER PACCHERI €80

Paccheri, lobster bisque & confit Datterino tomatoes.

BEEF RIB €120

(Aged 4–6 weeks)

herb-roasted grenaille potatoes, chipotle mayonnaise & seasonal salad

Desserts

Torta della nonna €9

Lemon cream & pine nuts.

Affogato al caffè €10

Dark chocolate & coriander

Cassata siciliana €10

Citrus, pistachio & olive oil.

ITALIAN CHEESES PLATE €15

Home-made walnut bread

 vegetarian starters and dishes |  Vegan option on request

All our products (seasonal) are sourced by our chef and come from small producers who work in a sustainable agriculture approach.
Net price in euros / service included