

MENU

ANTIPASTI

CURED MEATS “RE NORCINO” ⁽¹²⁾

warm focaccia

19€

BUFFALO MOZZARELLA ^(1, 5, 7)

panzanella tomato, bread

16€

VITELLO TONNATO ^(3, 4, 7, 8)

pickled vegetables, crispy buckwheat vinaigrette

17€

ROASTED PORCINI SALAD ^(7, 12)

black garlic, walnuts, lamb's lettuce and parmesan

21€

primi Piatti

TAGLIATELLE WITH OSSO BUCO RAGÙ ^(1, 7, 9, 12)

olives, capers, chanterelles and saffron

25€

MANCINI LINGUINE ^(1, 9, 12)

clams and friggiteli peppers

26€

TONNARELLI CACIO E PEPE ^(1, 7)

19€

with black truffle

27€

RAVIOLI WITH HERBS AND RICOTTA ^(1, 7)

sage and Normandy butter

24€

Secondi

AMBERJACK ^(4, 7, 11)

parsley sauce, sautéed spinach, sesame and citrus

35€

BEEF TARTARE ^(1, 3, 4, 10, 12)

prepared tableside, chips

26€

BEEF CHEEK “PICCHIAPÒ” ^(1, 5, 7, 9, 12)

creamy semolina polenta, cabbage and grape salad

31€

MI-CUIT WILD PRAWN ^(1, 2, 6, 8, 9)

warm verbena sauce, rice with herbs and hazelnuts

33€

Da Condividere

NUNZIO MARCELLI'S MILK-FED LAMB ^(7, 12)

75€

VEAL CHOP, THYME SAUCE ^(7, 12)

65€

WHOLE SQUID ^(1, 3, 8, 14)

seared & tempura

61€

Two sides included

CONTORNI

GREEN SALAD, HERB VINAIGRETTE ^(8, 12)

8€

MASHED POTATOES WITH NORMANDY BUTTER ⁽⁷⁾

9€

SAUTÉED CHICORY

8€

ONION AND PORCINI GRATIN WITH CHIVES ⁽⁷⁾

10€

i Dolci

LOCAL CHEESES ^(1, 7, 8, 12)

walnut bread

11€

TIRAMISU-STYLE “DIPLOMATICO” CAKE ^(1, 3, 7, 8)

hazelnut ice cream

13€

PISTACHIO SEMIFREDDO ^(3, 5, 7, 8)

seasonal fruit, yogurt and tarragon foam

13€

FRIED PASTRY MILLE-FEUILLE ^(1, 3, 7, 8, 12)

ricotta, lemon curd and almond praline

12€

CHOUX PROFITEROLE ^(1, 3, 7, 8)

pear, chocolate and ” gelato alla crema”

10€

All prices are in Euro (€) and VAT included. All pastas are hand-made in house / gluten free pasta available upon request. The fish intended to be eaten raw or partially raw has undergone preventative reclamation. Treatment in compliance with the requirements of EC regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

IN CASE OF ALLERGIES OR INTOLERANCES YOU ARE KINDLY REQUESTED TO INFORM OUR STAFF, AND ASK FOR THE ALLERGENS BOOK:

(1) gluten (2) crustaceans (3) egg (4) fish (5) peanut (6) soy (7) dairy (8) nuts (9) celery (10) mustard (11) sesame (12) sulfites (13) lupins (14) mollusk () frozen product (') use of blast chiller for quickly cooling down