GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

Starters

SICILIAN OLIVES €5

ITALIAN CURED MEATS "RE NORCINO" €15
Rosemary focaccia

SEASONAL MUSHROOMS €16
Walnuts, grapes & Savagnin wine sabayon

VITELLO TONNATO €15
Buckwheat, giardiniera, jalapeño & wild rocket

GRILLED SQUID €19
Baby potatoes, tarragon aioli & samphire

Mains

RAVIOLI DEL PASTIFICIO €26
Ricotta, spinach, sage butter & Parmigiano Reggiano

LINGUINE WITH CLAMS €29
Friggitelli peppers, smoked herring, parsley & lemon

PAPPARDELLE WITH OXTAIL-STYLE BEEF CHEEK RAGÙ €27
Watercress & smoked ricotta

CHARCOAL-GRILLED AVEYRON LAMB €31
Charred leeks, hazelnut, seaweed &chimichurri

WOOD-FIRED MONKFISH €33
Chickpea passatina, sesame, Swiss chard & makrut lime.

To share

PACCHERI WITH BLUE LOBSTER FROM BRITTANY €80
Lobster bisque, roasted San Marzano tomatoes & fried "Ajo e Ojo" bread

DRY-AGED BEEF RIB €120
Herbed baby potatoes, giardiniera, chipotle mayo & green salad

Desserts

SICILIAN CASSATA €13
Pistachio, citrus

AFFOGATO AL CAFFÈ €13
Dark chocolate & coriander

PEAR AND ALMOND TART €12
Cereal ice cream

ITALIAN CHEESES PLATE €15
Home-made walnut bread

V vegetarian starters and dishes | Vegan option on request

TAll our products (seasonnal) are sourced by our chef and come from small producers who work in a sustainable agriculture approach.

Net price in euros / service included