DINNER

MENU

antipasti

CURED MEATS “RE NORCINO” (12)
warm focaccia
19€

BUFFALO MOZZARELLA (1, 4, 6, 7, 9, 12)
& puntarelle
16€

VITELLO TONNATO (3, 4, 7, 8)
pickled vegetables, crispy buckwheat vinaigrette
17€

JEWISH STYLE ARTICHOKE (7, 9, 12)
mint pesto & pecorino
17€

primi Piatti

TAGLIATELLE WITH OSSO BUCO RAGÙ (1, 7, 9, 12)
olives, capers, chanterelles and saffron
25€

MANCINI LINGUINE (1, 9, 12)
clams and friggitelli 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€

PUNTARELLE SALAD, GARLIC & ANCHOVIES (4, 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 handmade 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