



STARTERS

Sicilian scampi “pizzaiola” style,
octopus water *

70,00

“Tonno vitellato” raw tuna slices,
veal and dashi broth *

70,00

Piedmont raw meat cube
from Boves, marinated onions,
cucumber, caviar and oyster *

70,00

Celeriac, passion fruit
and black garlic *

50,00

Sweetbread, lovage, capers,
anchovies and tomato *

50,00

Frog legs, whipped butter *

50,00

PASTA AND RICE

Gragnano's linguine with squids
and rye bread sauce *

60,00

Carnaroli rice, bottarga,
marrow and oysters *

60,00

Flavored saffron Spaghetti,
sea urchin and crispy quinoa *

60,00

Homemade genovese cappellacci,
pigeon giblets *

50,00

DESSERT

Olive oil, olives and sea-buckthorn *

30,00

Green apple, coconut and coffee *

30,00

Strawberry, rhubarb and habanero *

30,00

FISH

Turbot, shellfish, seaweeds,
snow peas *

70,00

Eel "beccafico" style,
foie gras sauce *

70,00

Mackerel, avocado,
caviar and champagne *

70,00

Red mullet, zucchini scapece,
provola cheese broth *

60,00

MEAT

Pigeon, foie gras and smashed
cocoa beans, Banyuls sauce *

70,00

Quail, shrimp scampi,
yakitori sauce *

70,00

Lamb shoulder, spices glazed

120,00 (*per 2 people*)

Cheese selection from our trolley

30,00

Napolitan Pastiera... *

30,00

God Bless Italy! *

30,00

ALLERGENS

SICILIAN SCAMPI "PIZZAIOLA" STYLE, OCTOPUS WATER
cereals, shellfish, egg, celery, sulphur dioxide, mollusks

"TONNO VITELLATO" RAW TUNA SLICES, VEAL AND DASHI BROTH
cereals, egg, fish, soy, dairy, celery

PIEDMONT RAW MEAT CUBE FROM BOVES, MARINATED ONIONS,
CUCUMBER AND CAVIAR
cereals, shellfish, fish, dairy, celery, soy, mollusks

CELERIAC, PASSION FRUIT AND BLACK GARLIC
cereals, dairy, celery, egg

SWEETBREAD, LOVAGE, CAPERS, ANCHOVIES AND TOMATO
egg, fish, dairy, celery, mustard

FROG LEGS, WHIPPED BUTTER
cereals, egg, fish, dairy, celery

GRAGNANO'S LINGUINE WITH BABY SQUIDS, RYE BREAD SAUCE
cereals, fish, shell fruit, celery, mollusks

CARNAROLI RICE, BOTTARGA, MARROW AND OYSTERS
fish, dairy, celery, mollusks

FLAVORED SAFFRON SPAGHETTI, SEA URCHIN AND CRISPY QUINOA
cereals, fish, celery, mollusks

HOMEMADE GENOVESE CAPPELLACCI, PIGEON GIBLETS
cereals, egg, dairy, celery

TURBOT, SHELLFISH, SEAWEEDS, SNOW PEAS
cereals, egg, fish, soy, dairy, celery, mustard, mollusks

EEL "BECCAFICO" STYLE, FOIE GRAS SAUCE
cereals, fish, dairy, shell fruit, celery

MACKEREL, AVOCADO, CAVIAR AND CHAMPAGNE
shellfish, egg, fish, dairy, celery

RED MULLET, ZUCCHINI SCAPECE AND PROVOLA CHEESE BROTH
cereals, egg, fish, dairy, celery

PIGEON, FOIE GRAS AND SMASHED COCOA BEANS, BANYULS SAUCE
cereals, egg, dairy, shell fruit, sulphur dioxide, celery

QUAIL, SHRIMP SCAMPI, YAKITORI SAUCE
cereals, shellfish, egg, dairy, celery, mollusks, soy, sesame

LAMB SHOULDER, SPICES GLAZED
dairy, celery, mustard

OLIVE OIL, OLIVES AND SEA-BUCKTHORN
cereals, egg, dairy, shell fruit

GREEN APPLE, COCONUT AND COFFEE
dairy, celery, shell fruit

STRAWBERRY, RHUBARB AND HABANERO
dairy

NAPOLITAN PASTIERA...
cereals, egg, dairy, shell fruit

GOD BLESS ITALY!
egg, dairy, sulphur dioxide

** We inform our guests that some products could
be with fast chilling temperature treatment*