

PRANZO

ANTIPASTI

PANZANELLA TOSCANA	Heirloom tomatoes, Burrata di Puglia, bruschetta, basil	18
INSALATA PERA E CAPRA	Roasted pear, greens, goat cheese, balsamic dressing	22
WAGYU BEEF CARPACCIO	Truffled egg yolk, shallots, radish, fresh truffle	29
GRILLED OCTOPUS	Grilled octopus, smoked tomato marmalade, nori cracker	32
TUNA TARTARE	Confit tomatoes, olives and caviar	26
TRUFFLE FRIES	French fried potatoes & fresh truffle	14

PRIMI

RIGATONI CARBONARA	Rigatoni, Pecorino Romano & guanciale	27
GNOCCHI POMODORO	San Marzano sauce with hand made Gnocchi	28
VONGOLE	Linguine, clams & parsley cream	29
FUSILONE BOLOGNESE	Premium ground beef, San Marzano, parmigiano Reggiano	31
PASTA DEL GIORNO	Daily feature pasta	m.p.

SECONDI

FLAT IRON	Angus Flat Iron, french fried potatoes	33
POLLO GRIGLIATO	Grilled chicken breast, pan fried polenta, seasonal vegetables	31
SEABASS AL CARTOCCIO	Parsley oil, whey sauce, seasonal vegetables	45

PIZZE

MARGHERITA	San Marzano, Fior di latte , basil	24
CARNIVORO	Prosciutto, soppressata, bacon, fior di latte, San Marzano	31
MORTADELLA	Pistacchios, Fior di latte, mortadella	24
BURRATA & PESTO ROSSO	San Marzano, crispy garlic, oregano	32

ADD-ON

Caviar m.p.
Fresh Oyster m.p.
Seasonal European Truffle m.p.
Lobster Tail 35
Chicken Breast 12
Seasonal Vegetables 10
Focaccia & truffle butter 4