

STARTER

FINOCCHIO GRATINATO (*)

Fennel au gratin with Parmigiano cheese, béchamel sauce and black pepper with Parmigiano cheese gelato - 16.90

PARMIGIANA DI MELANZANE

Fried and baked eggplant parmigiana with tomato sauce, mozzarella and Parmigiano cheese - 18.90

PANNA COTTA DI GORGONZOLA (*)

Gorgonzola cheese pudding with pears cooked in white wine, honey, walnuts and crispy speck - 16.90

TRIPPA ALLA FIORENTINA (*)

Original recipe from Tuscany of lightly spice tripe cooked in tomato sauce with celery and carrots, baked with Parmigiano cheese - 18.90

POLPO (*)

Seared octopus with sauteed garlic potatoes and "romana" artichoke - 19.90

POLENTA FRITTA LARDO E TARTUFO (*)

Fried polenta with sliced lardo and shaved black truffle - 18.90

FOIE GRAS (*)

Seared foie gras (grade A and sustainably raised) with ginger sauce and pistachio oil - 23.90

GNOCCHI SALTATI

Roasted homemade gnocchi with cherry tomatoes and pecorino cheese - 18.90

VITELLO TONNATO (*)

Slow cooked and sliced pink veal tenderloin in home made tuna mayonnaise with capers and black pepper - 19.90

SCHIACCIATINA ALLA CARBONARA

Fried bread with guanciale, egg, pecorino and mozzarella cheese - 18.90

SCHIACCIATINA ALL'ITALIANA

Flatbread with cherry tomatoes, parmigiano cheese, burrata, black truffle, prosciutto di Parma - 18.90

TAGLIERE

Italian cured cold cuts and cheeses with "torta fritta" - 25.90

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

* GF – Gluten Free