

SALAD AND SOUP

CAPRESE TRICOLORE (*)

Mozzarella, fresh sliced tomatoes and arugula with oregano and fresh basil - 16.90

CAPRESE DI BURRATA E PROSCIUTTO (*)

Burrata cheese with truffle sauce, walnuts, sliced fresh tomatoes and Prosciutto di Parma - 22.90

TIROLESE (*)

Arugula, speck, walnuts, cherry tomatoes and shaved Parmigiano cheese - 15.90

RUCOLA (*)

Arugula, cherry tomatoes and shaved Parmigiano cheese - 12.90

ZUPPA DI FUNGHI (*)

Mushrooms soup - 11.90

ZUPPA DI LENTICCHIE (*)

Lentils and bacon soup - 11.90

RAW

TARTARE

Mushrooms and black truffle beef tenderloin tartare served with Bernaise sauce and fried pappardelle - 24.90

CARPACCIO (*)

Beef tenderloin carpaccio with arugula, radicchio, shaved Parmigiano Reggiano cheese and lemon spheres - 19.90

SALMONE (*)

Tower of sliced salmon with orange, crispy fennel and siberian sturgeon Urbani caviar over home made orange mayonnaise - 24.90

TARTARE DI TONNO (*)

Tuna tartare, limoncello mousse, burrata stracciatella and home made pistachio mayonnese - 22.90

CAVIALE (*)

Hard boiled quail eggs with green parsley oil and caviar

IMPERIAL KALUGA - 22.90

SIBERIAN STURGEON - 36.90

OSETRA GOLD - 49.90

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

* GF – Gluten Free