

# A CENA

## ANTIPASTI

<b>TARTARE DI VITELLO</b> 3, 7, 10	15€
PAIN BRIOCHES TOSTATO, SENAPE IN GRANI, INSALATA RICCIA E BASILICO	
<b>NERVETTI</b> 7, 9	14€
IN INSALATA DI FAGIOLI BORLOTTI, CIPOLLA AGRODOLCE E MASCARPONE AL KREN	
<b>POLPETTE VEGETARIANE</b> 1, 3, 7	10€
MOUSSE DI CAPRINO E POLVERE DI CIPOLLA BRUCIATA	
<b>ALICI MARINATE</b> 4	12€
IN OLIO, AGLIO, LIMONE, ACETO, MENTA E FOGLIE DI CAPPERO	

## PRIMI

<b>RISOTTO</b> 7, 14	17€
PATATE, COZZE, CREMA AL LIMONE E OLIO AL PREZZEMOLO	
<b>PAPPARDELLE</b> 1, 3, 7	16€
RAGÙ DI CORTILE	
<b>CANNELLONI</b> 1, 3, 7	14€
RIPIENI DI RICOTTA E SPINACI	
<b>LINGUINE</b> 1, 4, 7	14€
AGLIO, OGLIO, PEPERONCINO E BOTTARGA	

# **SECONDI**

## **LINGUA DI VITELLO** 1, 7

SALSA VERDE, CREMA DI PANE, KREN

15€

## **COSCIA D'ANATRA CONFIT** 7

CON PATATE RATTE

18€

## **CODA DI ROSPO** 1, 7

SALSA MORNAY, OLIO AL PREZZEMOLO

20€

## **UOVO** 3, 7

CBT, SALSA DI PARMIGIANO, GUANCIALE, CROSTINI DI PANE

12€

# **DOLCI**

## **FROLLA** 1, 3, 7

LEMON CURD, MERINGA

7€

## **MOUSSE AL CIOCCOLATO** 5, 7

NOCCIOLE TOSTATE E CARAMELLO

6€

## **TORTA DELLE ROSE by Infermentum** 1, 3, 7, 8

NAMELAKA AL CIOCCOLATO BIANCO

7€

## **BIGNÈ** 1, 3, 7

AL TIRAMISÙ

8€

**COPERTO** 2,50€

**ACQUA** 2,50€

**CONTORNI** 4,00€

### **ALLERGENI**

1. GLUTINE

4. PESCE

7. LATTE

10. SENAPE

2. CROSTACEI

5. ARACHIDI

8. FRUTTA A GUSCIO

11. SEMI DI SESAMO

3. UOVA

6. SOIA

9. SEDANO

12. ANIDRIDE SOLFOROSA

13. LUPINI

14. MOLLUSCHI

# DINNER



## STARTERS

- VEAL TARTARE** 3, 7, 10 15€  
TOASTED BRIOCHE BREAD, WHOLE-GRAIN MUSTARD, CURLY ENDIVE AND BASIL
- CARTILAGE SALAD** 7, 9 14€  
WITH BORLOTTI BEANS, SWEET-AND-SOUR ONION AND HORSERADISH MASCARPONE
- VEGETARIAN MEATBALLS** 1, 3, 7 10€  
GOAT CHEESE MOUSSE AND BURNT ONION POWDER
- MARINATED ANCHOVIES** 4 12€  
WITH OIL, GARLIC, LEMON, VINEGAR, MINT AND CAPER LEAVES



## FIRST COURSES

- RISOTTO** 7, 14 17€  
POTATOES, MUSSELS, LEMON CREAM AND PARSLEY OIL
- PAPPARDELLE** 1, 3 16€  
DUCK, GUINEA FOWL AND RABBIT RAGÙ
- CANNELLONI** 1, 3, 7 14€  
STUFFED WITH RICOTTA AND SPINACH
- LINGUINE** 1, 4, 7 14€  
GARLIC, OIL, CHILI PEPPER AND BOTTARGA

## SECOND COURSES

<b>VEAL TONGUE</b> 1, 7 GREEN SAUCE, BREAD CREAM AND HORSERADISH	15€
<b>CONFIT DUCK LEG</b> 7 WITH RATTE POTATOES	18€
<b>MONKFISH</b> 1, 7 MORNAY SAUCE, PARSLEY OIL	20€
<b>UOVO</b> 3, 7 CBT (SOUS-VIDE), PARMESAN SAUCE, GUANCIALE AND TOASTED BREAD CROUTONS	12€

## DESSERTS

<b>SHORTCRUST PASTRY</b> 1, 3, 7 LEMON CURD AND MERINGUE	7€
<b>CHOCOLATE MOUSSE</b> 5, 7 NUTS, CARAMEL	6€
<b>ROSE BLOSSOM CAKE</b> 1, 3, 7, 8 WHITE CHOCOLATE NAMELAKA	7€
<b>PROFITEROLES</b> 1, 3, 7 TIRAMISU CREAM	8€

**COVER CHARGE** 2,50€

**WATER** 2,50€

**SIDE DISH** 4,00€

### REGISTER OF ALLERGENS

1. GLUTEN	4. FISH	7. MILK AND LACTOSE	10. MUSTARD
2. CRUSTACEANS	5. PEANUTS	8. NUTS NAMELY	11. SESAM SEEDS
3. EGGS	6. SOYBEANS	9. CELERY	12. SULPHUR DIOXIDE
13. LUPIN	14. MOLLUSCS		