

# BOARDS

## NOSTRANO

Our selection of cold cuts and cheeses served with honey mustard sauce | 24,00

7, 8, 10



## VEGETARIAN

Fermented purple cabbage, whipped ricotta with orange zest, roasted Borettane onions, apulian sun-dried tomatoes | 16,00

7, 8, 11, 12

## CHEESES

Served with honey, mustard chutney, red berries and dried fruits | 25,00

7, 8

# STARTERS

## EGG IN THE NEST AND TRUFFLE

Poached egg with cardoncelli mushrooms, Parmigiano Reggiano fondue, crispy potato nest and fresh premium black truffle | 26,50

1, 3, 7 without fresh truffle | 16,50 €



## GRANDMA'S MARITOZZO WITH OCTOPUS

Homemade maritocco filled with Amatriciana-style octopus, cacio e pepe sauce, crispy guanciale, lime and pink pepper | 18,00

1, 4, 7

## DRUNKEN CARPACCIO (raw)

Raw Beef with Cervia salt and EVO oil, arugula, parmesano and nutmeg crumble and Montepulciano red wine jam | 18,00

7, 8, 12 try it with fresh black truffle +15,00 €



## GREEN PEPPERCORN BEEF TARTARE (raw)

Raw Beef with green peppercorn mousse with brandy, shallots in carpione and beef stock | 19,00

7, 10, 12 try it with fresh black truffle +15,00 €

## VITELLO TONNATO

Milk-fed veal low temperature cooked, tuna sauce, beef stock reduction and borettane onions | 19,00

3, 4, 9, 10, 12

Gluten-free options available. The numbers below the dishes indicate allergens. Please ask the staff for more information. HACCP procedures take into account the risk of cross-contamination; however, sharing areas and utensils may result in contact between foods and allergens.



**Cover charge per person € 2,50**

**CHEF DAVIDE FIORINI**

# CHEF'S FIRST COURSES

## PACCHERI WITH OCTOPUS RAGÙ

Octopus ragù with Montepulciano wine, Taggiasca olives, anchovies, capers, salicornia, olive oil and lime zest | 26.00

1, 4, 12, 14, 15

## LASAGNA AL RAGÙ

Egg pasta sheets, meat ragù sauce, béchamel, and mozzarella | 17.00

1, 3, 7, 9 *try it with fresh truffle +15.00 €*

## GNOCCHI CACIO E PEPE SPECIAL

Home made potato and pumpkin gnocchi, cacio e pepe sauce, pear, pecorino crumble and raw beef tartare | 18.50

1, 3, 7 *try it with fresh truffle +15.00 €*

**TRADITIONAL PASTA DISHES: Carbonara, Gricia and Amatriciana | 16.00**

# SPECIAL SECOND COURSES

## OUR PARMIGIANA

Fried eggplant, tomato sauce, mozzarella, parmesan fondue and fresh basil | 16.50

1, 7, 9

## BACCALÀ ALLA MARINARA

With datterini marinara sauce, parsley coulis, seafood mayonnaise, garlic-infused extra virgin olive oil, Taggiasca olives, and black olive oil | 26.00

4, 9

## BAROLO-BRAISED BEEF

Barolo-braised beef chuck with truffle potato cream | 26.00

7, 9, 12 *Try it with extra fresh truffle + 15.00*

## DUCK IN PUFF PASTRY

Confit duck wrapped in puff pastry with spinach, parma ham, mustard and honey, potato cream, roasted vegetables and beef stock | 26.00 €

1, 3, 7, 9, 10, 12 *try it with fresh truffle +15.00 €*

## CRISPY CALAMARI

Crispy fried calamari on artisanal tartara sauce, marinated onions, fermented lemon, roman mint | 22.00 €

1, 3, 4, 12, 14

## SIDE DISHES

### ROASTED POTATOES

Rosemary roasted potatoes | 8.00

### FERMENTED PURPLE CABBAGE

With salad and sun-dried cherry tomatoes | 7.00

### MIXED SALAD

with cherry tomatoes, olives and olive oil | 7.00

