

## 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, 10

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

1, 3, 7, 14, 15, 16

### DRUNKEN CARPACCIO (raw)

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

7, 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 | 20,00

7, 9, 10, 12 try it with fresh black truffle +15,00 €

### MEDITERRANEAN BURRATA

Burrata from Gioia del Colle on a fresh tomato velouté, Mediterranean crumble, basil pesto, confit tomato, and Sardinian mullet bottarga | 20,00

1, 4, 7, 8, 9, 12 without sardinian bottarga | 15,00



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**

# PASTA

## PACCHERI WITH OCTOPUS RAGÙ

Octopus ragù with Montepulciano wine, Taggiasca olives, anchovies, capers, salicornia, olive soil and lime zest | 26,00

1, 4, 9, 12, 14, 15

## ARTICHOCK AND TRUFFLE LASAGNA

Egg pasta sheets, mozzarella, creamy béchamel and fresh black truffle | 34,00

1, 3, 7

## TONNARELLI WITH FRESH TRUFFLE

Fresh handmade pasta with black fresh truffle, truffle-infused house butter and Parmigiano Reggiano cheese | €34,00

1, 3, 7

## FETTUCCINE WITH BEEF RAGÙ

Handmade fettuccine with traditional Bolognese Scottona ragù, 24-month aged Parmigiano Reggiano fondue, and Modena balsamic vinegar reduction | 18,00

1, 3, 7, 9, 12 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**

# SECOND COURSES

## OUR PARMIGIANA

Fried eggplant, tomato sauce, mozzarella, parmesan fondue and fresh basil | 17,00

1, 3, 7, 9, 16

## 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, 16 try it with fresh truffle +15,00 €



## BAROLO-BRAISED BEEF

Barolo-braised beef chuck with truffle potato cream | 28,00

7, 9, 12, 16 Try it with extra fresh truffle | + 15,00

## BACCALÀ ALLA MARINARA

With datterini marinara sauce, parsley coulis, seafood mayonnaise, garlic-infused extra virgin olive oil, Taggiasca olives, and black olive soil | 26,00

4, 9, 15

## CRISPY CALAMARI

Crispy fried calamari on home made tartara sauce, marinated onions, fermented lemon from Sorrento, roman mint | 24,00 €

1, 3, 12, 14, 15



## SIDE DISHES

### ROASTED POTATOES

Rosemary roasted potatoes | 8,00

### FERMENTED PURPLE CABBAGE

With salad and sun-dried cherry tomatoes | 7,00

11, 12

### MIXED SALAD

with cherry tomatoes, olives and olive oil | 7,00