

## GROUPMENU

Private dining: 3 courses 65 euro / Restaurant: 3 courses 55 euro

### STUZZICHINI

#### FOCACCIA BREAD

Olive oil

7.5

#### OYSTERS (P/P)

Lemon

4

#### COPPA DI PARMA

12.5

### ANTIPASTI

#### CARPACCIO

Lemon mayonnaise • radicchio • pine nuts

#### VITELLO TONNATO

Tuna sauce • caper berries • parsley

#### BURRATA DI BUFALA

Beets • green herbs • hazelnuts

### SECONDI

#### RAVIOLI A LA FIORENTINA

Spinach • ricotta • sage • pecorino cheese

#### GRILLED MULLET

Confit tomato • cannellini • 'Nduja • basil • colatura sauce

#### RIB ROAST TAGLIATA

Arugula • parsley • balsamic vinegar • olive oil • Parmesan cheese

### CONTORNI

#### CRISPY POTATO

Mayonnaise • chives

#### GREEN SALAD

Arugula • parsley • croutons • pine nuts

### DOLCE

#### TIRAMISU

