

GROUP MENU

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

