

IL MENU

PANINI TILL 16.00h

BURRATA Burrata-cheese, grilled bell pepper & Pesto di Pra’ ✓	11
SALMONE “JACOBUS TOET” Smoked salmon, pickled cucumber & crème fraîche	15,5
PROSCIUTTO DI PARMA 30 MESE Parma ham, artichokes & Gorgonzola DOP	14,5
PORCHETTA Italian pork-belly, green asperagus & honey-mustard	14,5

PINSA ROMANA Traditional Roman thin pizza-bread topped with delicious ingredients

VERDURE AGNONI Selection of vegetables from “Agnoni” ✓	17,5
MOZZARELLA DI BUFALA Mozzarella-cheese, tomato-sauce & basil ✓	15,5
SALMONE “JACOBUS TOET” Smoked Salmon, crème fraîche & red onion	20
MORTADELLA DI BOLOGNA Mortadella, Stracciatella di Bufala & pistacchio	17,5
PROSCIUTTO DI PARMA 30 MESE Parma ham, sundried tomato & Parmigiano DOP	19

INSALATA

INSALATA FREGOLA Mozzarella-cheese, bell pepper & cherry-tomato ✓	15,5
INSALATA DI MARE Octopus, mussels & prawns	20
PROSCIUTTO DI PARMA 30 MESE Parma ham, artichokes & Parmigiano DOP	17,5

ANTIPASTI | STARTER : MERCATO TO TABLE

OLIVES Gaeta black & sweet green ✓	6,5
FOCACCIA & DIPS Focaccia-bread, pesto, ‘Nduja & Philadelphia	9
ANCHOVIES FROM SALANORT SALTED & PICKLED Anchovies, butter & bread	15,5
ANTIPASTI ITALIANO Selection of cheeses, cured meats & vegetables	23
TAGLIERE DI FORMAGGI Selection of cheeses from our mercato ✓	20
SALUMI ITALIANO OF “UMBERTO BOSCHI” Selection of cured meats from our mercato	20
TAGLIERE DI VERDURE Selection of vegetables from “Morgan” & “Agnoni” ✓	19
ASETRA CAVIAR (10gr) “JACOBUS TOET” Caviar, crème fraîche & blini’s	27,5
MOZZARELLA DI BUFALA Mozzarella-cheese, candied cherry-tomato & Pesto di Pra’ ✓	16,5
BURRATA Burrata-cheese, grilled bell pepper & Pesto di Pra’ ✓	17,5
GAMBA’S AIOLI Prawns, garlic, pepper, parsley & lemon	19
VITELLO TONNATO Veal meat, tuna-mayonnaise & capers	17
CRUDO DI FASSONA Steak tartare, balsamic-onion & truffle	19
POLPETTE DELLA NONNA Meatballs & tomato-sauce	17,5

PRIMI | SIDE DISH : PASTA AND RISOTTO

RISOTTO AL RADDICCHIO E TALEGGIO Risotto, red chicory & Tallegio ✓	23
TAGLIOLINI AL PESTO DI PRA’ Fresh pasta with pine nuts & Parmigiano DOP ✓	20
FREGOLA AI FRUTTI DI MARE Small pasta balls & seafood	22
TAGLIATELLE ‘NDUJA Fresh pasta, spicy meat-sauce, Burrata-cream & Guanciale	20
LASAGNA BOLOGNESE Fresh homemade lasagna with Bolognese-sauce	19
“AFELTRA” PASTA BOLOGNESE Dried pasta from “Afeltra” with Bolognese-sauce	16,5

SECONDI | MAIN

CELERIAC STEAK Celeriac, artichokes & fennel ✓	24
CATCH OF THE DAY Fish of the day, roasted potatoes & summer salad	daily price
POLPO ALLA LUCIANA Octopus with tomato-sauce & olives served with roasted potatoes	28
CARNE DEL GIORNO Meat of the day, roasted potatoes & seasonal veggies	daily price
FILETTO DI MANZO Tenderloin with sweet potato-cream & seasonal veggies	35
COSTATA DI FASSONA 1 KG Rib of beef from “La Granda” with roasted potatoes & veggies	99
BISTECCA FIORENTINA 1,2 KG Florentine Steak from “La Granda” with roasted potatoes & veggies	132

CONTORNI **ROASTED POTATOES 8** | **SEASONAL VEGGIES 8** | **INSALATA MISTI 8**

DESSERTS

CLASSIC TIRAMISU	9
WINE ADVISE: VIN SANTO - FATTORIE MELINI.....GLASS 11,5	
BURNT CHEESECAKE With compote of red fruit	10
WINE ADVISE: SAUTERNES - MAISON SICHEL.....GLASS 7	
WHITE CHOCOLATE PANNACOTTA With Mango & red fruit	9
WINE ADVISE: MOSCATO D'ASTI - ELIO PERRONE.....GLASS 6	
VANILLA ICECREAM With Caramel & Biscuit	6,5
WINE ADVISE: PEDRO XIMÉNES - ALVARO DOMEQ.....GLASS 6	
SGROPPINO Vodka Prosecco lemon sorbet	9
TAGLIERE DI FORMAGGI Selection of cheeses from our Mercato	20
CANTUCCI E VIN SANTO Almond-biscuits with Vin Santo-wine	13,5

SURPRISE MENU BY OUR CHEF

MENU DEL GIORNO **3 COURSES** 49,00 **4 COURSES** 59,00 **5 COURSES** 69,00

WINE-PAIRING **CLASSIC** PER COURSE 8,50
EXPERIENCE PER COURSE 16,00 (FROM 4 PERSONS)