



TASTING MENU

LA TRADIZIONALE.

25€ per person

The Traditional is the first tasting menu that we have ever created. A journey of four courses through the most important tastes of our history.

LA SNELLA.

21€ per person

A smaller version of the Tradizionale, for a total of three different courses instead of four.

LA MATTA.

42€ per person

Our last creation, a path designed to satisfy unconscious desires. Four courses of the best cuts of meat we have ever found.

LA SPECIALE.

25€ per person

Meat or fish? Three courses for those who just can't choose.

L'ABBRACCIO.

42€ per person

*Who says that the flavors of the land and the ones of the sea can't get along?
Four courses to change your mind.*

Wine-pairing: three glasses	20€
The best of from wine cellar: four glasses	40€
Oil tasting: set of three	10€
For each of our tastings it is possible to add an 80g tartare	7-12€

MENU À LA CARTE

- TARTARE -

Accompanied with salad, matching sauce and stracciatella cheese

Bluefin tuna 120g	20€	Piedmontese beef 160g	16€
Red prawn 120g	18€	Horse meat 160g	15€
Vegetarian 120g	13€	Game meat 100g	12€

<i>Tailored for you</i>	
Pick two small tartare	19€
Pick three small tartare	26€

- BOARDS -

Board of five different types of cold cuts 16€
designed for two persons every extra person 8€

Poker of cheeses 5€ per person
fresh, semi-matured, aged and blue cheese

Anchovies from the Cantabrian Sea 12€
stracciatella cheese, sun dried tomatoes and basil

Fish sliced selection 16€
cooked and smoked sliced fish from the Sicilian sea

"Iberico" 18€
anchovies from the Cantabrian Sea, Cecina de León, lard and paleta of Patanegra

"Ubrico" cold cuts and cheeses refined with wine 15€

Crudo XXL aged for 48 months 17€
with stracciatella cheese

