

## Autumn menu à la carte

### Starters

- Crispy octopus\*, saffron potatoes, "salsa verde", nduja € 16
- Green pea cream, marinated shrimp\*, mascarpone, mint, crispy bread € 14
- Potato foam, creamed baccalà, sweet-sour onions, mustard seeds € 14
- "Non carbonara": Egg 65°, emulsion of pecorino cheese, jowl bacon, crunchy pasta € 12
- Beef carpaccio, madeira and truffle vinaigrette, bread crumble, mizuna € 14

### First courses

- Tagliolini with squid ink, shrimp\* bisque, green peas and pink pepper marinated prawns\* € 18
- Risotto " Bread, Butter and Anchovies ", caramelized ginger € 12
- Fresh fusilli, Cinta Senese-meat ragout, roman broccoli, truffle € 16
- Pumpkin ravioli\*, taleggio fondue, "cavolo nero", caramelized walnuts € 14

### Second courses

- Sous-vide cooked pork filet, sweet garlic potatoes, chards, cardoncelli mushrooms, mustard € 22
- Australian flank stake, broccoli rabe, piperade, corn purée € 24
- Sea bream "tra terra e mare": mushroom "fregola", clam consommé, parsley € 18
- Baccalà filet, datterini tomatoes, potatoes, parsley rouille, crustacean\* foam € 18

### Side dishes

- Seasonal vegetables € 6
- Side dish of the day € 6

### Desserts

- Tiramisù € 8
- Soft chocolate terrine, english cream, orange € 8
- Mango parfait, white chocolate Ivoire 35%, passion fruit gelée € 8

Prices are inclusive of service, bread and taxes.

\*\* Denotes fish or a product that we purchased fresh from the supplier and that we subsequently sanitized with blast chilling in accordance with HACCP standards and procedures.

\* Denotes a product that we purchased frozen from the supplier