STARTERS

EGG IN THE NEST WITH TRUFFLE

Poached egg with king oyster mushrooms, Parmesan fondue, crispy potato nest and freshly sliced truffle | 26,50

3, 7 *without fresh truffle 16,50*

MAZARA RED PRAWN (RAW)

Red prawn tartare with burrata mousse, pink peppercorn and lime, samphire, Gigartina seaweed, prawn essence and squid-ink coral crisp | 24,00

1, 2, 4, 7, 9, 12, 15 *try it with caviar +15,00*

GREEN PEPPERCORN BEEF TARTARE (RAW)

Feroci butcher's beef eye of round, green peppercorn mousse, pickled shallot and brown jus | 20,00

7, 9, 10, 12 *try it with fresh truffle +15,00*

SCENT OF THE SEA (WARM)

Shabu-shabu cuttlefish, grilled prawns, sautéed mussels, samphire, crunchy celery and carrots, pappa al pomodoro, warm seafood broth and basil oil | 22,00

1, 2, 4, 9, 12, 14, 15

DRUNKEN CARPACCIO (RAW)

Feroci butcher's beef eye of round, EVO oil, rocket, béarnaise sauce, toasted hazelnuts and red wine reduction | 19,00

3, 7, 8, 12 *try it with fresh truffle +15,00*

ARTICHOKE *"Alla Giudia style"*

Fried artichoke with toasted hazelnut cream, green apple and rocket salad, goat cheese and horseradish foam | 24,00

7, 8 *try it with fresh truffle +15,00*

CHEF'S SPECIAL

FRESH TRUFFLE CROSTINO

Toasted bread with aged Pecorino Romano fondue infused with truffle and freshly sliced truffle | 36,00

1, 7

CHEF'S PASTA

FETTUCCINE IN THE WOODS

Fettuccine with seasonal mushrooms, porcini mushroom sauce, Castelmagno fondue, woodland-scented crumb and vegetable jus with liquorice and coffee | 22,00

1, 3, 7, 9, 15 *try them with fresh truffle +15,00*

FRESH TRUFFLE TONNARELLI

Artisanal egg tonnarelli, house-made truffle-infused butter, Parmesan and freshly sliced truffle | 36,00

1, 3, 7

PUMPKIN AND TRUFFLE LASAGNA

Egg pasta sheets, Mantua pumpkin, black kale, bloomy-rind cheese, béchamel and freshly sliced truffle | 34,00

1, 3, 7, 16

FETTUCCINE WITH RAGÙ AND FONDUE

Artisanal fettuccine, Bolognese ragù, Parmesan fondue, Modena balsamic vinegar reduction, fresh thyme | 20,00

1, 3, 7, 9, 12 *try them with fresh truffle +15,00 €*

CHEF'S SPECIAL

LOBSTER CAPPELLETTI

Traditional filled pasta handmade with citrus ricotta, bisque and glazed lobster, coral foam and warm broth | 36,00

1, 2, 3, 7, 9, 12. try them with caviar +15,00 €

TRADITIONAL PASTA: Cacio e pepe, Carbonara, Amatriciana (with guanciale-porc)| 16,00 *with fresh truffle +15,00*

SPECIAL MAIN COURSES

ROASTED SUCKLING PIG

Suckling pig flavoured with black garlic, apple mostarda, rocket and mustard leaves, served with its jus | 28,00

9, 10, 12, 16 *try it with fresh truffle +15,00 €*

BAROLO-BRAISED BEEF

Feroci butcher's beef chuck cooked in Barolo wine, served with black truffle potato cream, sautéed king oyster mushrooms | 30,00

7, 9, 12 *try it with fresh truffle +15,00 €*

OCTOPUS *"amatriciana style"*

Roasted octopus on amatriciana-style compote, cacio e pepe sauce with pink peppercorn, lime and Roman mint | 28,00

7, 9, 12, 14, 15

RAW ARTICHOKES

Fresh julienned artichokes, mixed leaves, citronette, citrus ricotta mousse, sun-dried tomatoes, toasted cashews, pomegranate and Medjool dates | 20,00

7, 8, 12

BEEF MEATBALLS WITH FONDUE

Feroci butcher's beef meatballs with Castelmagno fondue, roasted Mantua pumpkin, black pepper, walnuts and crispy smoked pancetta | 20,00

1, 3, 7, 8, 16

OUR PARMIGIANA

Fried aubergine, mozzarella, tomato sauce and Parmesan fondue | 19,00

1, 7, 9, 16

CHEF'S SPECIAL

GURNARD IN THE SEA

Freshly caught gurnard, roasted and stuffed with seafood compote, served with its own broth, mussels, prawns, parsley extract and squid-ink crisps | 40,00

1, 2, 4, 9, 12, 14, 16

SIDE DISHES

ROASTED POTATOES

Roasted potatoes with garlic and rosemary | 8,00

MIXED SALAD

Mixed salad, cherry tomatoes, carrots, olives | 7,00

FERMENTED PURPLE CABBAGE

Mixed leaves, sun-dried tomatoes, sesame | 7,00

11, 12

Also available gluten-free. The numbers under each dish indicate allergens. Please ask our staff. HACCP procedures take the risk of cross-contamination into account, but shared preparation areas and utensils may lead to contact between foods and allergens.

Cover charge per person 2,50 €

CHEF *Davide Fiorini*