

Aperitivo - 20€ (optional)

Aperitif: your choice of Spritz or a glass of Prosecco
Focaccia - smoked Parmesan butter and olive oil
Marinated olives
Parmesan - Vacche rosse
Prosciutto di Parma

Menu 1 - 55€

Burrata - lemon marmalade and basil ^(V)
Kale - Caesar style
Croquettes - fennel sausage filling
Calamari à la romana - spicy mayonnaise
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Pappardelle - duck ragù bianco
Bottoni ravioli - ricotta, spinach and sage butter
Paccheri - three-tomato sauce ^(V)
• • • •
Tiramisu

Menu 2 - 75€

Burrata - lemon marmalade and basil ^(V)
Kale - Caesar style
Croquettes - fennel sausage filling
Calamari à la romana - spicy mayonnaise
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Pappardelle - duck ragù bianco
Paccheri - three-tomato sauce ^(V)
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Sea bass fillet - Aqua pazza, spinach with Parmesan cream
Beef Tagliata - barolo sauce and Parmesan emulsion, sautéed potatoes with rosemary
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Tiramisu

Bevande - 30€ (optional)

½ water per person
½ wine per person - *additional drinks charged according to consumption*

- Pinot Grigio, Feudo Aranchio
- Lenos, Tenuta Patruno Perniola, Puglia

coffee or tea