



MENÙ

WE HAVE CREATED A DIGITAL
MENU BY REPLACING THE
PAPER MENU TO MAKE YOUR
EXPERIENCE SAFER, EASIER
AND CLEAN

LEGEND OF SYMBOLS

* PRODUCT KNOCKED DOWN
THERMALLY TO KEEP ITS
ORGANOLEPTIC PROPERTIES
INTACT

SERVICE 1,50 €

 VEGETARIAN  VEGAN

 GLUTEN FREE

HAPPY HOUR

UNTIL 19.30

1 DRINK AND 2 TAPAS

(EXCLUDING THOSE IN YELLOW)

€ 12

TAPAS

ONION PANELLE WITH LIME AND PINK PEPPER MAYONNAISE	 	5
POTATO CHIPS WITH CACIO AND PEPE SAUCE	 	5
FRIED PACCHERO STUFFED WITH GENOESE MEAT WITH PECORINO MOUSSE		5
JERUSALEM ARTICHOKE FLAN, GOAT CHEESE FONDUE AND RED ONION SAUCE	 	9
CROUTONS WITH BUTTER AND ANCHOVIES WITH GREEN SAUCE		5
CREAMY POTATO AND BEETROOT SALAD WITH CASHEW "CHEESE", PUMPKIN SEEDS AND CRANBERRIES	 	7
REDFISH * CREAMED ON CRISPY POLENTA, PEPPER GEL AND TAGGIASCA OLIVE POWDER		9
BRUSCHETTINE WITH TOMATOES AND STRACCIATELLA		5
BEEF TARTARE WITH CRUNCHY ARTICHOKEs AND PARMESAN FOAM		11
MEATBALLS OF THE DAY		5

MIXED TAPAS

FOR 1 PERSON 12

FOR 2 PEOPLE 20



OUR CLASSICS

- SPAGHETTONI DI GRAGNANO
- RIGATONI
- PENNE OR SPAGHETTI GLUTEN FREE

GRICIA 12

CARBONARA 12

CACIO E PEPE  12

AMATRICIANA 12

GOURMET

LINGUINE WITH SARDINES, RAISINS AND PINE NUTS ON TURNIP GREENS CREAM AND TOMATO TOASTED BREAD 14

 PINOT NERO - LAVIS -
 GEWURZTRAMINER - LAVIS -

HOMEMADE CHESTNUT GNOCCHI WITH SAUTÉED BLACK CABBAGE AND GOAT CHEESE FONDUE  13

 NEBBIOLO LANGHE "SERENA" - ADA NADA -
 RIBONA COLLI MACERATESI - PODERE SABBIONI -

MALTAGLIATI WITH DEER RAGOUT, FLAKES OF DARK CHOCOLATE AND POMEGRANATE "CAVIAR" 14



 BARBERA D'ASTI "L'ARMANGIA" - SOPRA BERRUTI -
 SAUVIGNON LANGHE "NETA" - ADA NADA -


ABUNDANT PORTION + 3 €



MAIN COURSES

PORK FILLET SOUS VIDE ON CHESTNUT  16
PURÉE AND VINEGAR RADISH

 NEGROAMARO "125" - FEUDI SALENTINI -
 SAUVIGNON LANGHE "NETA" - ADA NADA -

CRUNCHY CROAKER SLICE, CREAM  17
OF GREEN TOMATOES AND SAUTEED
AUTUMN VEGETABLES


 PINOT NERO - LAVIS -
 RIBONA COLLI MACERATESI - PODERE SABBIONI -

DESSERT

CHOCOLATE CUPCAKE WITH 5
A SOFT HEART WITH VANILLA
ICE CREAM

PEAR RICOTTA STRUDEL WITH WHITE 6
CHOCOLATE AND WALNUT NAMELAKA

TIRAMISÙ 5

PANNA COTTA WITH SCENT OF  6
FLOWERS, MANGO COULIS AND
CRUMBLE OF COCOA AND
ALMONDS



CAFFETTERIA

WATER 0,75 LT

2

COCA COLA / COCA COLA ZERO

3

ARANCIATA / CHINOTTO LURISIA

3

CAFFÈ

1,5

LIQUORS

4

PASSITO DI PANTELLERIA

5

WHITE OR RED

"VERMOUTH DEL KAMERLENGO"

4

GRAPPA

4

BLACK SPICED RUM "KRAKEN"

WITH CANDIED ORANGE PEEL

COVERED WITH CHOCOLATE

5



WHISKY

WHISKY SINGLE MALT OBAN 14 ANNI

7

SINGLE MALT SCOTCH WHISKY

GLENLIVET DOUBLE OAK 12 ANNI

6

WHISKY COFFEY GRAIN NIKKA

8

WHISKY BLENDED 'DAYS' NIKKA

6

WHISKY "FROM THE BARREL" NIKKA

9

WHISKY SINGLE MALT CAOL ILA 12 ANNI

7

BULLEIT BOURBON FRONTIER WHISKEY

6

KNOB CREEK 9 YEARS OLD BOURBON

WHISKEY

7