



PANE

Grandma slice10
House baked tomato focaccia

ANTIPASTI

Olives9
Marinated mixed olives

Giardiniera16
Pickled vegetables & macu

Zucchine alla Scapece16
Marinated zucchini & mint vinaigrette

Bufala & Anchovies18
Buffalo mazzarella, smoked & salted anchovies

Salumi Misti36
Selection of cured & fermented meats

ENTRÉE

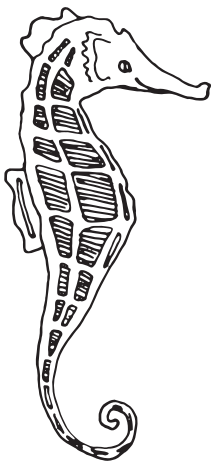
Chopped Liver18
Chicken liver crostini & schmaltz

Tuna Caponata28
Yellowfin tuna crudo, tomato, eggplant & pinenuts

Carne Cruda alla Piemontese28
Raw tri tip, hazelnuts & Parmigiano Reggiano

Vitello Anguillato28
Poached veal girello, smoked eel mayonnaise

Calamari alla Griglia32
Grilled SA calamari, chilli & rocket



PRIMI

Tajarin al Pomodoro	39
Egg yolk tagliolini, tomato & basil	
Tortelloni verdi ai carciofi	40
Artichoke, ricotta, truffle & hazelnut ravioli	
Tagliatelle al ragù	40
Egg yolk tagliatelle, pork and veal ragu	
Gramigna alla salsiccia	40
Durum wheat pasta, pork sausage & black pepper	

SECONDI

Eggplant Parmigiana	40
Baked eggplant, tomato, scamorza & basil	
Meatballs al Pomodoro	45
Veal and pork meatballs, tomato & Parmigiano Reggiano	
Cotoletta alla Milanese	54
Breaded 300 g veal cutlet.	
Cotoletta alla Bolognese	58
Breaded 300 g veal cutlet with cream and prosciutto	

CONTORNI

Cavolo nero	15
Braised greens & anchovy	
Patate	15
Crispy potatoes & garlic	
Insalata	16
Butter lettuce, capers vinaigrette	

DOLCI

Gelati	15
Lemon gelato with lychee & ginger sorbet	
Zuppa Inglese	19
Rum soaked sponge, zabaione & black berry	
Torta al Cioccolato	19
Flourless chocolate cake, cherries & hazelnut	
Formaggi	18
Slice of daily cheese with accompaniments	

