

Autumn 26'

22/9/26

START
& SHARE

FOCACCIA POMODORO

Tomatoes & black olives
1A, 7

8

CALAMARI FRITTI

Habanero mayo
& burnt lemon
1A, 3, 7, 10, 14

13

ARANCINI AL PESTO

Risotto verde, pesto,
straciatella & basil
1A, 7

12

SUMMER BRUSCHETTA

Flatbread, grilled zucchini & peppers,
ricotta cheese & balsamic reduction
1A, 3, 7, 12

12

CULATELLO 24 MESE

Culatello & grissini
1A, 12

16

DOLCI

TIRAMISU

Mascarpone, savoiardi,
caffè & amaretto
1A, 3, 7, 12

10

CANNOLO SICILIANO

Sweet ricotta & pistachios
1A, 3, 7, 8F

6

AFFOGATO

Espresso & vaniglia ice-cream
3, 7

6.5



EVERY WEDNESDAY - 6PM - 01AM

BOTTOMLESS
PROSECCO

& chef's antipasti selection

2 HOURS / 1 PERSON 25

PASTA

STROZZAPRETI FUNGHISSIMI

Strozzapreti, wild mushrooms,
black truffle & pecorino sauce
1A, 3, 7

18

SCIALATIELLI CACIO E PEPE

Pecorino sardo & romano
Timut & black pepper
1A, 3, 7

19

SPICY BUCATINI

Pomodoro sauce, straciatella,
'nduja calabrese & provolone
1A, 3, 7

17.5

RIGATONI AMATRICIANA

Guanciale, pomodoro sauce
& Pecorino
1A, 3, 7

18.5

FUSILLONI MELANZANA

Fusilloni, eggplant cream,
fried eggplant, confit cherry tomatoes
& straciatella & basil
1A, 3, 7

17

OPEN RAVIOLO

Open raviolo, spinach, ricotta, aromatic herbs,
tomato sauce & Pecorino sauce
1A, 3, 7

18

RAVIOLO GIGANTE CARBONARA

Fresh ravioli with egg yolk,
Pecorino sauce & guanciale
1A, 3, 7

22

RIGATONI POMODORO

Pomodoro sauce
& Parmigiano, basil
1A, 3, 7

14.5

SPAGHETTI LIMONE E SCAMPI

Red shrimps, lemon, butter,
salicornia & bisque
1A, 2, 3, 7

19

Allergenes: 1.Céréales contenant du gluten blé (a), seigle (b), orge (c), avoine (d), épeautre (e), kamut (f) / 2. Crustacés / 3. Oeufs / 4. Poissons / 5.Arachides / 6. Soja / 7.Lait, lactose / 8. Fruits à coques: noisettes (a), noix (b), noix de cajou (c), noix de pécan (d),amandes (e), pistaches (f), macadamia (g), noix queenland (h) / 9. Céleri / 10. Moutarde / 11. Sésame / 12. Sulfites / 13. Lupin / 14. Mollusques: escargots, encornets, huîtres