

APERITIVO

Mrs. Negroni 45
Mr. Negroni 48
Mimosa 50
Acqua della Vita 52

SNACKS

Bread selection 23
Olives 23
Fresh vegetables, „Bagna Cauda” sauce 29
Bolognese focaccia, Cotto ham, cheese, truffle 47
Plate of Mortadella, Mozzarella di Bufala 70
Parma ham, pear, mostarda di frutta 75
Potato rosti, ricotta cheese, Antonius caviar 115

STARTERS

Minestrone, pancetta, bread, parmesan, olive oil 39
Baked beetroot, mozzarella, artichoke, arugula, orange 57
Beef carpaccio/ salsa verde, artichokes / lemon olive oil, caviar 58/63/130
Asparagus chicory, shrimps, lemon, pomegranate 59
Lamb meatballs, polenta, tomatoes, pecorino 60
Grilled shrimps, broccoli, Nduja 62
Marinated salmon tartare, lentils, citrus 70
Fried foie gras, panettone, gorgonzola, marsala 97
King Krab, spelt, avocado, tomatoes 115

PASTA & RISOTTO

Malloreddus alla Zoazona, egg yolk, tomatoes, pecorino 63
Risotto with radicchio, Puzzone cheese, speck, nuts 65
Ragout Genovese, beef, onion, Montasio cheese 67
Ravioli stuffed with deer, thyme butter, coffee, „Ubriaco” 74
Spaghetti alle Vongole, chilli, garlic, herbal pesto 107
Tagliolini, butter sauce with Nero Bagnoli/ Nero Pregiato/ Bianchetto truffle 120/140/150

MAIN COURSE

Fiorentina, T-bone, Hereford, Ireland 65/100g
Grilled pancetta, onion, chilli, pineapple 109
Grilled sea bass, mushrooms, eggplant, herbs 127
Deer, chestnut puree, pistachios 152
Cod „Skrei” cooked in broth, lentils, beans 158
Beef tenderloin, Jerusalem artichoke puree, Marsala sauce 167

SIDES

Lettuce, tomatoes, balsamic vinaigrette 17
Cooked vegetables, garlic olive oil 21
Baked brussels, pancetta, parmesan cheese 23
Potatoes, onion, olives 25

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Ask your waiter about list of allergens
12,5% service included