15.50

**12.50** p.p.

#### ANTIPASTI

${f V}$ eal tartare with parsley and pecorino bombe, cornichons, tomato salsa, roasted pearl onions and mustard sauce	14.00
${f S}$ ea bass ceviche with almond cream, Romanesco, passion fruit coulis and samphire	13.75
<b>F</b> lan of green asparagus and peas, turmeric curd, crispy peperoncino and radicchio rosso with aceto balsamic (12yr)	13.00
PRIMI	piccolo – grande
${\sf R}$ avioli filled with stewed Italian beef, truffle butter sauce and fried pancetta	13.75 - 19.75
<b>S</b> paghetti 'aglio, olio e peperoncino' ; garlic, peppers, tomato, and fried gamba Also possible to order without gamba 12.50 – 14.50	15.75 - 19.75

### SECONDI

${f F}$ ried dorade with pulpo, tomato, zucchini, bell pepper, olive, capers, fregola and herb oil	23.50
${f B}$ eef short rib with white bean cream, violet artichoke, king bolete, broad beans and Ripasso gravy	23.50
${f G}$ nocchi with spring vegetables in sage butter, poached egg, tarragon foam and fresh truffle	22.75

## DOLCI

<b>T</b> iramisu 'San Siro' with bitter chocolate ice	9.25
` ${f S}$ groppino' ; lemon sorbet, prosecco and vodka	7.75
<b>B</b> onbons with a tea or coffee of choice 3 pieces Bonbon of your choice; per piece 1.50	7.75
Variety of Italian cheeses	14.00

# - Menu dello Chef -

Let us surprise you with our changing Menu dello Chef, our staff will inform you about the dishes that are on this menu

## **A N T I P A S T O** 13.75

(starter)

# P R I M O 14.75

(in between)

### **SECONDO**<sub>23.75</sub>

(main course)

## DOLCE 10.75 (dessert)

<b>A</b> ntipasto, primo, secondo, dolce	49.00
<b>A</b> ntipasto, secondo, dolce	41.50
<b>A</b> ntipasto, primo, secondo	44.50
<b>A</b> ntipasto, secondo	34.50
Antipasto	13.75
Primo	14.75
Secondo	23.75
Dolce	10.75

#### WINE PAIRING

<b>F</b> our glasses	22.50
<b>T</b> hree glasses	17.50
<b>T</b> wo glasses	12.50