



pranzo

Starter

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Burrata, heirloom tomatoes and basil

22

Calamari, panzanella and taggiasca olives

25

Salmon gravlax, cucumber and cherries

23

Beef tartare, sundried tomatoes and arugula

23

First course

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“Pansotti al pesto”, potatoes and green beans

28

House-made tagliolini, raw shrimps and lemon

29

Risotto, scallops and red beets

34

House-made rigatoni guanciale, fava beans and pecorino

27

Main course

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Eggplant, tomatoes and parmigiano

29

Octopus, potatoes and rapini

39

Chilean seabass, coconut and zucchini flowers

48

Canadian prime beef striploin “tagliata”, dandelion and red fruits

36

Dessert

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Mascarpone, coffee and cocoa

14

Strawberry, camomile and ricotta

14

Lemon balm, rhubarb and cream

14