

## Il “Pan-Pizza”

**Marinara** 490  
White Anchovy, Tomatoes & Fresh Red Chilies

**Mediterranea** 490  
Burrata, Slow Roasted Tomatoes & Sicilian Oregano

**Salsiccia** 550  
Fennel, Sausages, Panna, Red Onion & Scallions

**Affumicata** 550  
Smoked Provola Cheese, Tomatoes & Tyrolese Speck Ham

**Caprina** 550  
Fresh Goat Cheese, Leeks, Scallions, Garlic & Bacon

**Tartufata** 790  
Five Selected Cheeses with Shaved Black Truffle

**San Daniele** 590  
Prosciutto di Parma, Rucola, Tomatoes & Mozzarella

**Stiaciatina** 590  
Warm Thin Crust Pizza Bread, Mascarpone Cheese  
Parma Ham, Rocket Leaves, Sliced Tomatoes

*Handcraft pan-pizzas are made to order and may take up to 30 minutes to complete*

## GLI ANTIPASTI

**Insalata di Rucola** 480  
Rocket Salad, Grilled Artichokes, Goat's Cheese  
Taggiasca Olives, Cherry Tomatoes

**Insalata di Radicchio** 480  
Chioggia Radicchio Salad, Fennel, Orange  
Prawns Tails and Bronte Pistachios

**Insalata di Granchio “Mimosa”** 1500  
Alaskan King Crab Leg, Grated Poached Egg  
Lemon, Greens, Walnut Oil, Avruga Caviar

**San Jacques e Guanciale** 980  
Seared Hokkaido Scallops, Lard of Colonnata  
Cauliflower Purée, Coffee Powder, Pinenuts

**Carpaccio di Manzo** 980  
Australian Wagyu Beef Carpaccio, Rocket Leaves  
Parmesan-Truffle Mayonnaise, Shaved Black Truffle

**Culatello di Zimbello e la Coppa (d.o.p.)** 780  
**Accompanied by Marinated Artichokes**

Culatello is one of the most prestigious cold meats of the Italian tradition and is the finest part of the pig, the heart of the ham, between the fiocco and the gambetto, and is produced from October to February when the air is almost still, the fog dense and the temperature around 0°C.

**“PATA NEGRA”** 1600  
**Bellota Iberian Sanchez Romero 5 Jotas**

Jamón ibérico, or pata negra, is cured Iberian ham produced only in Spain. The finest and most savory is jamón ibérico de bellota (Iberian acorn ham), from free-range pigs that roam oak forests along the border between Spain and Portugal and are fed solely on acorns during the last period before slaughter, the exercise and diet having an exquisite impact on the flavor of the meat. The ham is cured for 36 months and holds a reputation as the finest cured Ham in the world. For this reason, it is also sometimes known as jamón ibérico de Montanera, after the acorn rich pastures the pigs graze in.

## BURRATA & MOZZARELLA

**Burrata e Caviale** 1480  
Burrata, Smoked Caviar, Shallots  
Chives, Eggs and Capers Condiments

**Burrata e Gamberi** 980  
Burrata, Grilled Asparagus, Tiger Prawns  
Mullet Bottarga and Salted Almonds

**Burrata e Porri** 880  
Burrata, Grilled Leeks, Speck Ham  
Mustard Crumble

**Bufala e Prosciutto** 980  
24 Months “Riserva” Parma Ham, Buffalo Mozzarella

**La Caprese** 780  
Buffalo Mozzarella, Tomato, Fresh Basil

## IL FEGATO GRASSO

Fresh from Perigord

**Fegato al Tamarindo** 980  
Seared Foie Gras, Green Mango Compote, Tamarind Sauce  
Roasted Bronte Pistachio

**Royale di Fegato Grasso** 880  
Foie Gras “Panna Cotta”, Wild Mushrooms Fricassée  
Chestnuts, Crème Soup of Porcini Mushrooms

## LE ZUPPE

**Zuppa d'Aragosta** 880  
Creamed Parsnip Soup, Coral, Maine Lobster  
Lobster Cracker

**Passato di Pomodoro Affumicato** 580  
Smoked Tomato Soup, Rosemary Tortellini  
Grey Mullet Bottarga, Tuscan Extra Virgin Olive Oil

## LA PASTA & I RISOTTI

**Tortelli di Barbabietola** 680  
Beetroot Tortelli, Butter and Sage, Gorgonzola Sauce  
Roasted-Candy Walnuts

**Pici Senesi** 880  
Lamb Ragout, Riviera Artichokes, Marjoram

**Stracci** 880  
Whole Wheat Straccetti, Braised Wagyu Beef Cheek  
Porcini Mushrooms

**Spaghetti Cav. Giuseppe Cocco** 980  
Hand-picked Flower Crab Meat, Avruga Caviar

**Ravioli** 980  
Prawns & Salmon, Creamed Potatoes, Lemon  
Lobster E'spuma

**Orecchiette** 980  
Manila Clams and Red Mullet Ragout  
Rosemary Olive Oil, Grated Bottarga

**Paccheri di Gragnano** 880  
Cinta Senese Pork Sausages, Swiss Chard, Crispy Briciole

**Prime Carnaroli "Acquerello" Risotto** 980  
Zucchini, *San Gimignano* Saffron Pistils, Burrata Cheese

## IL PESCE & I CROSTACEI

**L'Ippoglosso Atlantico** 1380  
Trance of Atlantic Halibut, Morel Mushrooms  
Garden Vegetables, Green Peas, Garlic-Parsley Purée  
Morel Mushrooms Jus

**Il Branzino** 1380  
Fillet of Baby Sea bass on Chive-Potato Mousseline  
Artichokes, Seared Scallop Morsels and Fresh Basil Pesto

**La Zuppetta Toscana** 1380  
Tuscan Inspired Seafood Soup, Tomato Broth  
Clam Croûtons

## LA CARNE & Il Pollame

**L'Anatra di Challans** 1680  
Slow Roasted Challans Duck Breast, Fennel Purée  
Leg Confit, Orange Braised Endive  
Prunes, Walnuts and Duck Foie Gras Terrine

**La Schiena d'Agnello** 1680  
Lamb Rack Cooked Sou-Vide, Taggiasca Olives, Lard  
Braised Leeks, Polenta-Cabbage Croquettes

### From the Char-coal...

**U.S. Angus Beef "Brandt"** 1980  
**Minimum 350 Days Grain Fed**  
New York Sirloin (230g)

**Australian Wagyu Beef** 1980  
**"Stockyard" Marble Score 6**  
Rib Eye (230g)

**French Charolais Beef** 2280  
**"Charolais de Bourgogne" A.O.C.**  
Tenderloin (180g)

Served with Rosemary Roasted Potatoes, Green Haricot Nature  
Norcia Black Truffle Sauce