

OCTOBER SET MENU

STARTER

INSALATA DI FUNGHI GIROLLES CON RUCOLA E GRANA

Rocket, Girolles, Tomatoes and parmesan

MOSCARDINI IN UMIDO

Baby Octopus with tomato sauce

VITELLO TONNATO

Veal tonn 

MAIN

GNOCCHI DI RAPA ROSSA CON DATTERINO E BASILICO

Beetroot Gnocchi with cherry tomatoes
and basil

TAGLIOLINI AL GRANCHIO

Crab`s Tagliolini

STRACCETTI DI POLLO CON RADICCHIO E GORGONZOLA

Chicken Straccetti with radicchio and
gorgonzola

DESSERT

CHEESECAKE AI FICHI

Cheesecake with figs

CACAO CR ME BRULE

Cocoa Cr me Brule

 23.50 / Person for 3 courses

 18.50 / Person for 2 courses

Prices include VAT and discretionary 12.5% service charge will be added to the final bill
