



Menu deux plats: Entrée & Plat 35€ - Menu deux plats: Plat & Dessert 33€
- Menu trois plats 42€

Assiette d'antipasti 21€

Charcuterie Italienne au choix du chef, légumes confits et Cœur de sucaines

Carpaccio de bœuf, pesto verde, pignons de pin, Emulsion au parmesan, roquette et parmesan
ou

Burrata accompagnée de melon et pastèque, coulis de tomate « côtelée jaune », poivre de Timut
ou

Salade César (salade romaine et Trévis, poulet pané, focaccia grillée et sauce césar)
ou

Salade de Risoni au poulpe snacké, tomates séchées, poivrons et vinaigrette citronnée

Steak de thon Albacore, riz rouge et caponata, sauce vierge, olives Taggiasche
ou

Saltimbocca de veau au jambon de Parme et scamorza fumée, polenta au parmesan, sauce pomodoro
ou

Risotto « Carnaroli » à la truffe d'été, Tartufata et guanciale
ou

Linguine à l'Arrabiata (sauce légèrement pimentée), Pecorino et aubergines grillées

Tiramisu classico, cacao amer
ou

Minestrone de fruits frais, sirop au thé earl grey, sablé à la pistache
ou

Mousse au chocolat noir, cœur de Gianduja et pailleté feuilletine
ou

Trilogie de Glaces, Chantilly Mascarpone, Crumble
ou

Sélection de Fromages Italiens (Taleggio, Pecorino, Gorgonzola), Chutney de Pommes, Gingembre

All our dishes are homemade except for the ice creams and sorbets

Prices are net including 10% VAT, including service. Some of our products may contain traces of nuts, peanuts or gluten, please ask a waiter. Weights shown are raw before cooking



Two-course menu: First & Second 35€ - Two-course menu: Second &
Third 33€ - Three-course menu 42€



Appetizers platter 21€

Italian charcuterie of the chef's choice, candied vegetables and Lettuce

Beef carpaccio with pesto verde, pine nuts, parmesan emulsion, arugula and parmesan

or

Burrata with melon and watermelon, "yellow ribbed" tomato coulis, Timut pepper

or

Caesar salad (romaine and Treviso salad, breaded chicken, grilled focaccia and Caesar sauce)

or

Risoni salad with seared octopus, sundried tomatoes, peppers and lemon vinaigrette

Yellowfin tuna steak, red rice and caponata, virgin sauce, Taggiasche olives

or

Veal saltimbocca with Parma ham and smoked scamorza, parmesan polenta, pomodoro sauce

or

Risotto "Carnaroli" with summer truffle, Tartufata and guanciale

or

Linguine with Arrabiata (slightly spicy sauce), Pecorino and grilled eggplant

Classic tiramisu, amer cocoa

or

Fresh fruit minestrone, earl grey tea syrup, pistachio shortbread

or

Dark chocolate mousse, Gianduja heart (chocolate/hazelnut) and feuilletine glitter

or

Ice Trilogy, Chantilly Mascarpone, Crumble

or

Selection of Italian Cheeses (Taleggio, Pecorino, Gorgonzola), Apple Chutney, Ginger

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