



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, legumes confits et Coeur de sucrines

Carpaccio de bœuf, marinade à la tartufata, moutarde à l'ancienne, tomates séchées roquette et parmesan

ou

Burrata, fregola au pesto, pistache torréfiée, poivrons et Bresaola

ou

Arancini à la tomate confite, scarmoza et émulsion au basilic

ou

Velouté au potimarron, pignon de pin, et foccacia

Filet de Turbot accompagné d'épinards et shiitake, sauce crémée à l'estragon

ou

Paccheri à la Bolognaise, gratiné au Parmigiano Reggiano

ou

Risotto « Carnaroli » au beurre de crustacés, Langoustines snackées et gel de citron, menthe et basilic

ou

Linguini au crémeux de butternut accompagné de brocoli et pecorino

Tiramisu classico, cacao amer

ou

Crème brûlée au chocolat noir accompagnée de sa compotée de poire à l'amaretto

ou

Cheese cake «IL DUOMO» (Mascarpone, spéculos, noix, noisette, amande, caramel beurre salé)

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, tartufata marinade, wholegrain mustard, arugula, sundried tomatoes and parmesan

or

Burrata, fregola with pesto, roasted pistachio, peppers and Bresaola

or

Arancini with candied tomato, scarmoza and basil emulsion

or

Pumpkin velouté, pine nut, and foccacia

Turbot fillet with spinach and shiitake, tarragon cream sauce

or

Paccheri Bolognese, gratin with Parmigiano Reggiano

or

"Carnaroli" Risotto with shellfish stew, seared langoustines and lemon, mint and basil gel

or

Linguini with butternut cream served with broccoli and pecorino

Classic tiramisu, amer cocoa

or

Dark chocolate crème brûlée, pear compote with amaretto

or

Cheese cake "IL DUOMO" (Mascarpone, speculoos, walnuts, hazelnut, almond, salted butter caramel)

or

Ice Trilogy, Chantilly Mascarpone, Crumble

or

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

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