



**10 shareable dishes 350 per person**

- the chef's favourites served family style  
(Add langoustines +100)

**7 shareable dishes 275 per person**

- the chef's favourites served family style  
(Add langoustines +100)

**Focaccia** - garlic - rosemary - olive oil : 30

**Stracciatella** - courgette - parsley - oregano : 55

**Romesco** - roasted almonds - olive oil - sage : 45

**Artichoke** - salted yogurt - garlic - lemon : 65

**Baccalà** - codfish - piment d'espelette - lemon - olive oil : 60

**Langoustines** - garlic - parsley - lemon : 3<sub>pcs.</sub>/125 : 6<sub>pcs.</sub>/225 : 9<sub>pcs.</sub>/275

**Crudo** - halibut - mint - melon - garlic : 75

**Mortadella** - pistachio - pepper : 65 / 100

**Parma ham** - little gem salad - pecorino - olive oil : 75 / 110

**Vitello tonnato** - marinated veal topside - tuna cream - capers - basil : 75 / 125

**Polpette al sugo** - meatballs - tomato sauce - sauge : 75

**Rigatoni napolitana** - 'nduja - tomato - pepper - stracciatella : 110 / 145

**Ravioli** - pecorino - artichoke - hazelnuts - sage : 100 / 135

**Linguini** - blue mussels - fennel - chili - white wine : 120 / 145

**Gnocchi alla genovese** - basil - garlic - pistachio - mascarpone : 100 / 135

**Grilled cauliflower** - almonds - parmesan - romesco : 85

**Grilled pluma** - balsamic - onion - parmesan - grapefruit : 135

**Tiramisù** : 50

**Pistachio** - gelato - olive oil - sea salt : 50

Got any allergies? Ask your waiter so we can guide you safely through the menu.

Credit card fee: Company cards issued both within or outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee. All transactions on American Express cards are surcharged.