

MENU

Panisse 7

Dried ham & melon 12

Grilled ox heart, borlotti beans & salsa verde 14

Grilled radicchio in saor & straciatella 13.5

Raw fish with bottarga, lemon & puntarelle chicory 15.5

Ravioli with potato, mint, pecorino & datterini tomatoes 16/19

Spaghetti with mussels & 'nduja 14/18

Malfatti with spinach & sage butter 13/17

Pappardelle with slow-cooked beef shin ragu & saffron butter 16.5/20

Rabbit à la Niçoise 24

Turbot from the grill with leeks & anchovy butter 25

Homemade sausage from the grill 18

Grilled broccolini with romanesco & hazelnut 18

Semolina and evoo roasted potatoes 4.5

Salad with lemon & evoo 4.5

Fig crostata 9.5

Affogato al caffè / grappa 8

Cannoli per two 7

Chocolate semifreddo & buckwheat custard 9.5