



P49

# P49

Oysters natural	5
Marinated mixed olives	8
Fish sandwich	9
Baccalà mantecato	13
Wagyu bresaola (40gr)	17
Capocollo (40gr)	17
Salame inferno (40gr)	15
Selezione salumi	30
Bagna cauda	15
Bream crudo, jalapeños, melon, finger lime, shiso	24
Grilled calamari, morcilla, dandelion, fermented tomato	23
Fried lamb brains, bitter leaves, black garlic aioli, almonds	17
Cauliflower gratin, guindilla, capers, bottarga	18
Cotechino, braised radicchio, mustard fruit	25

# P49

Porcini pappardelle, mushrooms, saltbush, duck egg	28
Corn fed chicken, truffle, jerusalem artichoke, candied pear	32
Duck breast, celeriac, grilled leek, pine nut furikake	39
John Dory, lemon butter, sea vegetables	37
Braised wagyu beef cheek, stinging nettle gnocchi, charred onion, pickled fioretto	39
Charred baby cos, almond, chèvre, burnt butter	14
Fried potatoes, aioli, 'Nduja crumbs	10
Fried sprouts, seeds, sherry vinegar	10
Cassata	14
Rice pudding, quince, milk crumb, pommegranite & sherbet	15
Pear, white chocolate, strawberry sorbet, castagnaccio soil	14
Roquefort, soft blue cheese made from ewes' milk, France	15
Sottocenere al tartufo, semi-soft raw cow's milk with truffles, Italia	15
Fermier, soft ripened Camembert made cow's milk, France	14
Selection of cheese	35



P49