

### APPETIZERS

ITALIAN SALT-CURED BEEF, PUNTARELLE, CANTABRIAN ANCHOVIES AND STRACCIATELLA	18,00
LOW TEMPERATURE COOKED EGG OVER ASPARAGUS, BALSAMIC OIL AND SAN MARZANO TOMATO SLICES	17,00
MARINATED SALMON TARTARE, CITRUS AND GUACAMOLE	18,00

### PASTA DISHES

7 YEARS RESERVE ACQUERELLO - RICE RISOTTO IN A CREAMY AMALFI COAST LEMON AND TYME SAUCE, KING PRAWNS AND GINGER	19,00
VERRIGNI MEZZO PACCHERO PASTA WITH CAPPERS OF PANTELLERIA, ITALIAN ANCHOVIES ESSENCE, PLUM TOMATOES AND ROASTED PINE NUTS	17,00
PEA AND BROAD BEAN CREAMY SOUP, SERVED WITH ROASTED HAZELNUTS AND CRUMBLE OF BEETROOT BREAD (GLUTEN FREE)	18,00

### MAIN COURSES

FISH OF THE DAY WITH TOMATOES, AMANDINE POTATOES AND TAGGIASCA OLIVES	30,00
LIGHTLY FRIED VEAL IN A CRUMBLE OF "TORINESE" BREADSTICKS AND PIEMONTE IGP HAZELNUTS, SERVED WITH A FRESH SPINACH SALAD, IN A SUMMER BLACK TRUFFLE ESSENCE	28,00

**FROM THE GRILL** *Served with grenaille potatoes and braised endive*  
BEEF FILLET

30,00

RIB EYE STEAK 29,00

ARGENTINIAN PRAWNS 25,00

OCTOPUS TENTACLE 28,00

### OTHER TEMPTATIONS

BLUE NOTE JUMBO PASTRAMI SANDWICH 19,00

VEGAN BROAD BEAN AND CHICKPEA BURGER, WITH CORIANDER AND CUMIN, SOY MAYONNAISE, TOMATO SLICES, ROMAN LETTUCE AND RED ONIONS OF TROPEA, SERVED IN GLUTEN FREE BREAD 17,00

CHICKEN CAESAR SALAD 17,00

SELECTION OF ITALIAN CHEESES WITH MUSTARDS AND HONEY AND SEED CRACKERS 19,00

### DESSERT

PINEAPPLE DACQUOISE WITH COCONUT MILK 12,00

DEMI-SPHERE OF GIANDUIA AND ORANGE FLAVOURED ENGLISH CREAM 12,00

YOGHURT AND MANGO CYLINDER 12,00