

DELICATESSEN

ITALIAN CURED MEATS WITH FRIED DUMPLINGS	16
EUROPEAN CHEESES SELECTION, CHESTNUT HONEY, MUSTARDS FROM MANTOVA AND ROSEMARY PUFF-PASTRY	16
SELECTIONS OF ITALIAN CURED MEATS AND EUROPEAN CHEESES	19
FASSONA BEEF BURGER, CRISPY BACON, AVOCADO CREAM, ROMAIN LETTUCE, TOMATO, MUSTARD SAUCE AND HONEY SERVED WITH FRENCH FRIES AVAILABLE WITH GLUTEN FREE BREAD	19
BLUE NOTE JUMBO PASTRAMI SANDWICH	16
CHICKEN CAESAR SALAD	16
FRENCH FRIES AND SAUCES	8

STARTERS

TUNA TARTARE WITH BALSAMIC SOY DRESSING, CRISPY VEGETABLE BROUINOISE	18
SLOW-COOKED EGG, ARTICHOKE AND BLACK TRUFFLE	16
FRESH SPINACH SALAD, TOASTED PINE NUTS, POLENTA CHIPS AND JEREZ WINE VINAIGRETTE WITH HONEY	15

FIRST COURSE

BUFFALO RICOTTA AND AUBERGINE STUFFED PACCHERO	18
CREAMY SARDINIAN FREGOLA WITH SHRIMPS AND CRISPY SMALL VEGETABLES	20
SPAGHETTI IN SAN MARZANO TOMATO REDUCTION, STRACCIATELLA AND BASIL OIL	18
FENNEL VELOUTE', GLUTEN-FREE CHIPS AND CRUNCHY BELUGA LENTILS	16

SECOND COURSE

PANKO AND PIEMONTE HAZELNUTS CRUSTED VEAL HEALD , ROASTED POTATOES	29
HERBS FLAVOURED ANGLER FISH, HOT CABBAGE SALAD, ALMONDS, ORANGE SCENT	28

FROM THE GRILL, served with herbs flavoured potatoes and grilled zucchini:

-BEEF FILLET 300 GR CA	29
-RIB EYE STEAK 350 GR CA	28
- PRAWNS FROM ARGENTINA	23

DESSERT

BIANCO MANGIARE (SICILIAN WHITE PUDDING) WITH ALMOND MILK AND RASPBERRIES	12
PISTACHIO'S SOFT CREAM, CANDIED ORANGE PEELS AND WHITE CHOCOLATE	12
ACARIGUA CHOCOLATE MOUSSE, GINGER CRUNCH	12
HOMEMADE TIRAMISU'	12