

GROUP MENU

STARTER

CARPACCIO

Beef | truffle oil | arugula | Parmesan

SCALLOPS

Garden pea cream | yellow beet | blood orange | mint

BURRATA ✓

Roasted plums | honey | thyme | almonds | red onion compote

SECOND COURSE

CONCHIGLIE + €11 ✓

Cacio e pepe | pecorino | pink pepper | garden peas | celery | spring onion

MAIN COURSE

GUINEA FOWL

Saltimbocca | sage | pancetta | chestnut mushrooms | fennel
Roseval potatoes | smoked paprika cream sauce

TOURNEDOS + €8

Beef tenderloin | green beans | mini mushrooms | fried polenta | truffle jus

FRUTTI DI MARE

Sea bass | clams | mussels | prawns | fregola | tomato | shellfish broth

GNOCCHI ✓

Ricotta | lemon zest | grilled fennel | almonds

DESSERT

SCROPPINO

Vodka | prosecco | lemon sorbet

TIRAMISU

Classic recipe

ITALIAN CHEESES + €4

Italian cheeses | fig crackers | apricot chutney