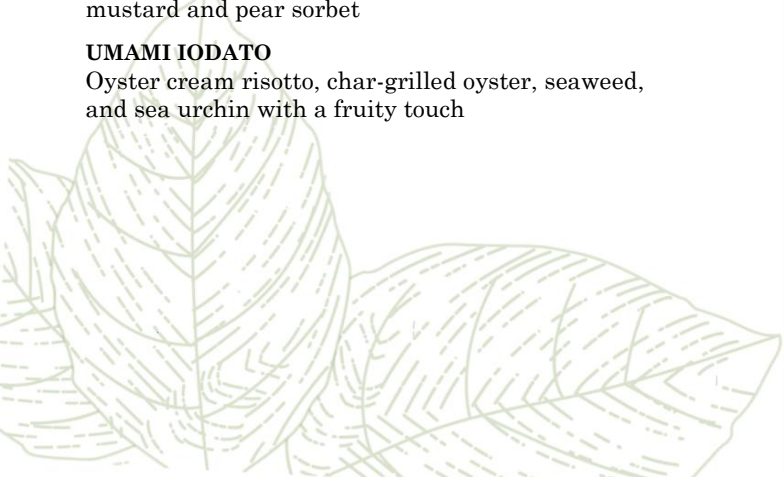


ANTIPASTI

CAPRI Tomato tartare with two textures, stracciatella, Cantabrian anchovies, basil oil, and fresh truffle	19,50€
RIBOLLITA Warm kale, chard, mature potato and pinto bean soup	16,50€
LA LINGUA Tongue in green sauce with cassava and its juices	21,50€
BATTUTA DELLA FATTORIA Wagyu tartare, organic egg, balsamic almond mayonnaise and cucumber essence	34,50€
MAZARA 3.0 Red prawn with prawn-head emulsion, passion fruit and Tajín	33,50€

PASTA & RISOTTI

ATLANTICO, AMALFI & BRONTE White fish & lemon ravioli, pumpkin, pistachio and fishbone gravy	26,50€
GENOVESE & SALMOREJO Genovese-style rabbit plin with pecorino, pepper, basil and salmorejo sand	26,50€
SAPORE DI MARE Spaghettoni quadrati Aglio Olio e Peperoncino, salicornia pesto, clams, plankton and botarga di muggine	33,50€
BOCCONCINO Creamy lucinato kale risotto with smoked butter, cured pheasant, mustard and pear sorbet	28,50€
UMAMI IODATO Oyster cream risotto, char-grilled oyster, seaweed, and sea urchin with a fruity touch	34,50€



FROM THE SEA

CACCIUCCO **29,50€**

Aged & braised red mullet, Martini beurre-blanc, kale sauce and served with its 'Cacciucco'

GUANCIA DI MARE **34,50€**

Braised bluefin tuna cheek with reduction sauce and brocoletta with a spicy touch

MARE E TERRA **35,50€**

Glazed eel served on roasted pumpkin crumble with mascarpone cream and raspberry

FROM THE LAND

LA TAGLIATA BOCCONCINO **41,50€**

Wagyu rib roast tagliata with grilled teriyaki Jerusalem artichoke with cream, toasted hazelnut and fresh truffle*

ORECCHIA DI ELEFANTE **39,50€**

Breaded veal cutlet, Lardo di Colonnata, 36-month parmesan cream, organic egg and fresh truffle

AGNELLO **39,50€**

Pressed lamb, gravy made from its bones with saba, lamb chop and creamed antigua potatoes

***Ask for our daily seasonal suggestions**

** When truffles are in season. The Price may vary depending on whether black truffle or white truffle is used*

*** For more information regarding gluten free products, please contact our staff*



TASTING MENU
«Il Bocconcino» 130€

Bocconcino appetizers

Our bakery

Tribute to tuna

Passatello

Mare e terra

Capri

Bocconcino risotto

Carbonara 3.0

Agnello

Parmigiano & balsamico

La scarpetta

Petits fours

TASTING MENU
«Identidad» 110€

Bocconcino appetizers

Our bakery

Tonno vitellato

Mare e terra

Genovese & salmorejo

La carbonara

Agnello

Parmigiano & balsamico

Mattino

Petits fours

** The menus may vary depending on the seasonal availability of ingredients.*

*** Menus served at full table service.*

