

B “Benvenuti”  
Aperitivi Bocconcino  
Our bakery

Tonno vitellato  
*Red tuna & “vitello” sauce*

Polpo  
*Slow cooked, served on Canary Island potatoes, pecorino and Nduja foam*

Sapore di mare  
*Spaghetti “aglio, olio, peperoncino”, sea urchin & cured mullet roe “bottarga”*

Mare e terra  
*Sea Bass, vichyssoise & black canarian pig sauce*

Plin & Oro  
*Ravioli piemontesi stuffed with “ossobuco”, in saffron sauce & licorice dust*

La Carbonara  
*Our traditional and unique carbonara*

Vaccinara 2.0  
*Homemade cannellone with ox tail ragout and chocolate*

Guancia  
*Pork cheek, artichoke and truffle*

Parmigiano & Balsamico  
*The four seasons of Parmesan*

Liuk

Siglo XVI

Petits fours

