

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

ESTRELLA Textured sea bass ravioli infused in fish stock and topped with braised Canary black pork sauce	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€
Grilled red mullet, panko, 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

Il fiore

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

La zuppa inglese

Petits fours

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

*** Menus served at full table service.*

