



Dialogo con il Territorio

Artisanal Breads and Local Olive Oil
(1)

Amuse-bouche

Pallotta cac' e ova (Abruzzese egg and cheese meatball),
callara-style sheep and Pera d'Abruzzo tomato
(1,3,7,9,12)

BBQ artichoke, Farindola pecorino cheese and lemon
(7,12)

Tagliatelle pasta with lamb ragù*, charred aubergine
and aged ricotta
(1,3,7,12)

MILANO-ABRUZZO Risotto 2018
(7,12)

Suckling pig, pink apple, fennel and Cerasuolo wine sauce
(9,12)

Puff pastry, saffron custard made with Navelli saffron
and sour cherries
(1,3,7,12)

Petits Fours
(1,3,7,8,12)

55 euro

In addition, a selection of cheeses
from Gregorio Rotolo Farm
12 euro

À la carte
Starter 17 euro
Pasta 20 euro
Main course 24 euro
Dessert 9 euro

To offer a harmonious and shared gastronomic journey,
the tasting menu is designed for the entire table.

Sintesi

Artisanal Breads and Local Olive Oil
(1)

Amuse-bouche

BBQ artichoke, Farindola pecorino cheese and lemon
(7,12)

Salt cod*, cardoncelli mushrooms and potato
(4,7,12)

Tagliatelle pasta with lamb* ragù, charred aubergine
and aged ricotta
(1,3,7,12)

Beef hanger steak, peppers and shallot
(12)

Our Tiramisù
(1,3,7,8,12)

Petits Fours
(1,3,7,8,12)

48 euro

In addition, a selection of cheeses
from Gregorio Rotolo Farm
12 euro

À la carte
Starter 17 euro
Pasta 20 euro
Main course 24 euro
Dessert 9 euro

To offer a harmonious and shared gastronomic journey,
the tasting menu is designed for the entire table.

Bread and service 3 euro
Water 3 euro

*Product subjected to blast chilling in accordance with
EC Regulation 853/2004

Our front-of-house staff will be happy to assist you
in case of allergies or specific dietary requirements.

Allergens

- (1) **Cereals containing gluten**
- (2) **Crustaceans and derivatives**
- (3) **Eggs and derivatives**
- (4) **Fish and derivatives**
- (5) **Peanuts and derivatives**
- (6) **Soy and derivatives**
- (7) **Milk and derivatives**
- (8) **Tree nuts and derivatives**
- (9) **Celery and derivatives**
- (10) **Mustard and derivatives**
- (11) **Sesame seeds and derivatives**
- (12) **Sulfur dioxide and derivatives**
- (13) **Lupin and derivatives**
- (14) **Molluscs and derivatives**

Allergens are indicated on the menu by reference numbers or in the allergen register.

All in-house products are crafted artisanally, therefore, we cannot guarantee the complete absence of allergen traces in the finished products, even if not listed in the recipe.
Our staff is available for any further information.

Identità

Artisanal Breads and Local Olive Oil
(1)

Amuse-bouche

Cured beef tongue ham, sweet Altino pepper mostarda
and brioche bread
(1,3,7,12)

Artichoke, Roman-style artichoke sauce, raw scampi,
stracciatella cheese and lemon
(2,7,12)

Fresh catch tartare, yellow datterino tomato extract,
caper mayonnaise and red onion
(1,3,4,12)

Lumachine pasta with Navelli chickpeas,
Pescatora's style
(1,2,4,12,14)

MILANO-ABRUZZO Risotto 2018
(7,12)

Monkfish*, pumpkin, cardoncelli mushrooms and black truffle
(2,4,7,12)

Venison, root vegetables and raspberry
(12)

Chocolate, almond and caramel
(1,3,7,8,12)

Petits Fours
(1,3,7,8,12)

65 euro

In addition, a selection of cheeses
from Gregorio Rotolo Farm
12 euro

À la carte

Starter 17 euro
Pasta 20 euro
Main course 24 euro
Dessert 9 euro

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the tasting menu is designed for the entire table.