

## WOOD OVEN

Pizzetta, tomato, baby spinach, fresh goat cheese & pinenut

GLUTEN – DAIRY – NUTS

Pizzetta, mozzarella, sprouting broccoli & nduja

GLUTEN – DAIRY – CHILLI – GARLIC

Piadina, Parma ham, stracchino & rocket

GLUTEN – DAIRY

Spianata, aubergine, smoked pancetta, ricotta

GLUTEN – DAIRY

Spianata, four cheeses, potatoes, black truffle pesto

GLUTEN – DAIRY – GARLIC

## FRITTI

Zucchini

GLUTEN – DAIRY – traces of crustaceans, fish

Calamari, lemon

GLUTEN – MOLLUSCS – traces of crustaceans, dairy, fish

Soft shell crab, red chilli, parsley sauce

GLUTEN – CRUSTACEANS – MUSTARD – traces of fish, dairy

Asparagus, truffle mayonnaise

GLUTEN – EGG – MUSTARD – traces of dairy, fish, crustaceans

Fritto Misto

GLUTEN – FISH – MOLLUSCS – CRUSTACEANS – traces of dairy

## RAW

Fresh langoustine, Maldon sea salt, lemon

CRUSTACEANS

Scallop carpaccio, oranges, cress, pink pepper

SHELLFISH

Tuna tartare, chilli, lime & rocket

FISH – CHILLI

Angus beef carpaccio, pickled artichokes & pecorino

SULPHITES – DAIRY

## COUNTER & SALAD

Spring vegetable salad

NO COMMON ALLERGENS

Avocado, parmesan, radish & baby gem salad

DAIRY

Wild mushroom, endive, quail eggs & truffle salad

EGGS – SULPHITES – GARLIC – CHILLI – SOY

Burrata, heritage tomato and basil

DAIRY

Wild boar salsiccia from Umbria

NO COMMON ALLERGENS

Bresaola, parmesan & lemon

DAIRY

Parma ham, aged 24 months

NO COMMON ALLERGENS

Octopus, chickpeas puree, fennel capers & chilli

FISH – CELERY – GARLIC – CHILLI

Pecorino Gran Riserva, aged 1 year, 100%ewe milk

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Testun al Barolo, cow's cheese aged in Barolo grapes

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Robiola Rocchetta, blend of ewe, goat & cow milk

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Gorgonzola, 90days 100% cow milk

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Camembert di bufala, 100% buffalo milk

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Selection of cured meats

NUTS

Selection of cheeses

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Gran selection of meats & cheeses

DAIRY – NUTS

## PASTA & SOUP

Fennel & wild chicory soup

CELERY

Buffalo ricotta ravioli, black truffle

GLUTEN – EGGS – DAIRY – CELERY

Crab ravioli, tomato & basil

GLUTEN – EGGS – CRUSTACEANS – DAIRY – CELERY – SULPHITES

Macheroni, rabbit & taggiasca olives ragout

GLUTEN – EGGS – CELERY – DAIRY – SULPHITES

Paccheri, braised cuttlefish, squid & fresh peas

GLUTEN – EGGS – CELERY – FISH – SULPHITES

## GRILLED & BAKED

Aubergine parmigiana

GLUTEN – DAIRY – CELERY – SOY

Gratinated scallops, Venetian style

GLUTEN – CRUSTACEANS – SULPHITES – MUSTARD – CHILLI

Baby chicken, roasted potatoes, chilli

GARLIC – CHILLI – (CELERY & SULPHITES only in jus)

Lamb chops, courgette, sun-dried tomato, gremolata

NO COMMON ALLERGENS

Slow roasted pork shoulder, pancetta, chard, jus

CELERY – SULPHITES – GARLIC

Panfried halibut, braised fennel, samphire, Amalfi lemon

FISH – DAIRY – GARLIC – CHILLI

Grilled swordfish, cannellini beans, agretti & salmoriglio

FISH – CELERY – GARLIC – CHILLI

## LARGE TO SHARE

Hand-cut tagliolini, asparagus & black truffle

GLUTEN – EGGS – DAIRY – CELERY

Lobster linguine, garlic & chilli

GLUTEN – CELERY – SULPHITES – CRUSTACEANS – GARLIC – CHILLI

Char grilled whole wild sea bass, salsa verde

FISH – (MUSTARD, GLUTEN, SOY only in salsa verde)

Rib of beef 500g, aged 31 days, rosemary and garlic

CELERY – SULPHITES only in jus

## SIDES

Spinach, Parmesan

DAIRY

Roasted potatoes

GARLIC

Sprouting broccoli

GARLIC – CHILLI

## DESSERT

TOZI affogato

DAIRY – EGGS – NUTS

Pistachio tiramisù

GLUTEN – DAIRY – NUTS – EGGS

Caramel pannacotta, rhubarb compote, almond cialda

GLUTEN – EGGS – DAIRY – NUTS

Chocolate & fresh strawberries sfogliata

GLUTEN – EGGS – DAIRY – NUTS

Amalfi lemon tart, raspberry sorbet

GLUTEN – EGGS – DAIRY – NUTS

Selection of ice creams and sorbet

EGGS – NUTS – DAIRY – SULPHITES

Cheeses from the Alps, walnut bread, pear Cugna

DAIRY – GLUTEN – CELERY – MUSTARD – NUTS – SULPHITES