

Sharing

I

BURRATA

burrata made in Sardinia | sardinian olives |
fried zucchini blossom | tomato

22

CAESAR SALAD

truffle | parmesan | anchovies | guanciale

28

II

PEA RISOTTO

caramelized butter | peas | onsen-egg | truffle

30

MELANZANA

eggplant | miso | buffalo mozzarella | korean BBQ

32

POLPO

sea fennel | fregola sarda | nduja

42

III

LAMB

gremolata | lardo | polenta dumplings | roasted pine nuts

48

ARAGOSTA

fennel | orange | BBQ | cilantro

½ portion: 80 | full portion: 150

PORCETTO

crispy suckling pig | pear | gnocchi

46

BRANZINO

langoustine | puffed saffron rice | saffron

52

IV

COCONUT

white chocolate | basil | tapioca | candied lemons

22

DULCE DE LECHE

dulce chocolate ganache | coffee | mascarpone |
passion fruit sorbet

22

PEACH MELBA

vanilla | peach | raspberry

22

**CHEF'S CHOICE MENU: 149 EUR PER PERSON
6 DISHES (MINIMUM OF 2 GUESTS)**

Bar Tartar

BEEF TARTAR

beef | pane carasau | parmesan

34

SEAFOOD TARTAR

catch of the day | cucumber | wasabi cream

30

SCAMPI TARTAR

scampi | melon | grapefruit | piment d'espelette

38

TOMATO TARTAR

tomato | pecorino | smoked almond

28

OYSTER (PER PIECE)

limes | macadamia | ponzu

11

add on 10g caviar: 38 EUR

Pasta Time

GNOCCHETTI "ALLA CAMPIDANESE"

tomato | saffron | salsiccia

32

SPAGHETTI "BOTTARGA AL LIMONE"

salt lemon | bottarga

38

SPAGHETTONE POMODORO

camone tomatoes | pecorino

30