

## Starters...

<b>"La Parmigiana" *</b> Parmigiana, smoked burrata, confit tomatoes, basil	€ 19
<b>"La Tartare"</b> Beef fillet tartare, tuna sauce, pickles, bread chips	€ 22
<b>"Il Maccarello"</b> Carpione mackerel, pepper and tomato mousse, toasted hazelnut, "giardiniera"	€ 20
<b>"Il Patanegra iberico de Bellota"</b> Patanegra iberico ham "Blasquez" selection 30 months, pan tomato, hazelnut and rosemary crackers	€ 29
<b>"Il Crudo di pesce "**</b> Sea food platter(raw): red shrimp, purple shrimp, carpaccio and tartare fish, dressing	€ 35

## Pastas and soups...

<b>"Il Risotto" *</b> Milanese risotto, ossobuco reduction, marrow in gremolada	€ 18
<b>"Lo Spaghetto"</b> Spaghetti Felicetti, sea urchins, parsley cream, panure of aromatic herbs (GF available)	€ 22
<b>"I Gnocchi"</b> Gnocchi of nettle, Bitto fondue sage and lemon	€ 18
<b>"La Fregola"</b> Sardinian fregola, guazzetto, cooked and raw shrimp, paranza fish sauce	€ 21

## Main courses...

<b>"L'Uovo" *</b> Poquet egg, cream of potatoes and leeks, asparagus, parmigiano fondue	€ 21
<b>"L'Abbacchio" *</b> Lamb chops milanese stiye, smash potato salad with mint, mayonnaise in gremolada	€ 32
<b>"Il Pescato" *</b> Fish of the day, seasonal vegetables	€ 32
<b>"Il Foie Gras" *</b> Foie gras escalope, annurca apple chutney, dark chocolate gravy, spice bread	€ 25
<b>Selection of cheese from the trolley and perfect matches *</b>	€ 18

## Desserts

<b>Ice cream or Sorbet Vico Mercati *</b>	€ 10
<b>"Il Tiramisù"</b> Vico mercati style Tiramisù...traditional or strawberries? (GF available)	€ 10
<b>"Vico Cheesecake"</b> shortbread biscuits, soft cheese, three consistencies of pistachio (GF available)	€ 10
<b>"La Sfera" *</b> Ruby chocolate sphere, vanilla mousse, white chocolate and lemon sauce citrus sorbet	€ 10
<b>"Il Cioccolato"</b> Dark chocolate brownies, pecans, Baileys ice cream	€ 10
(*) Gluten Free	
Service charge	€ 4

## **“Tasting menù”**

Menù as per Chef fantasy

- 7 courses -

**70€**

(Available only for the whole table)

*Certain products are processed with blast chillers (in compliance with Reg.CE n.852/04)*

**Information on the presence of allergens is available by contacting the dining room staff**