

Starters...

The Pumpkin

Soft pumpkin violina, its wafer with seeds, taleggio cheese fondue and new herbs
(** 3, 7)

€ 20

The Tartare *

Beef fillet tartare, roasted marrow, parmesan namelaka, hazelnut mayonnaise and black truffle
(** 3-7-8)

€ 22

The Baby Squid*

Apulian-style stuffed squid (potato, anchovy, turnip green), peeled broad bean cream and stew with their tufts
(** 4-15 and favism)

€ 22

The Culatello di Zibello DOP

Culatello di Zibello, green tomato compote, hazelnut and rosemary bread puff pastry
(** 1-7-8) - Without bread sheet: (GF*)

€ 23

The Crustaceans *

Scampi, red prawns, prawn carpaccio, citrus dressing
(** 2-4)

€ 29

Pasta and Soups

Il Risotto *

Riserva San Massimo rice, Mastri Speciali saffron pistils, ossobuco and marrow reduction in gremolada
(** 7-9) Vegan available

€ 22

The Pasta and Beans of the Sea

Tubes of fresh pasta, bean puree, smoked cod, aioli and parsley emulsion
(** 1-3-7-9)

€ 22

The Cappelletti

Parmesan ravioli, three mushroom consistencies: porcini cream, vegetable bouillon and candied shitake
(** 1-2-3-7-8-9-12 tracce)

€ 22

The Pici

Pici di Vaeggio with confit goose, chestnuts glazed with Valpolicella
(** 1-3-7-8-9)

€ 22

Main courses

The Egg * gg poché, saffron potato cream, braised cardoncello, cacio e pepe sauce (** 3-7)	€ 20
The Cheek * CBT pork cheek, roasted creamed maize, Belgian endive and green sauce, mashed potato (** 7)	€ 29
The Catch * Fish offered by the market with seasonal vegetables (** 4 and recipe of the day)	€ 34
The Foie Gras Foie gras escalope, beef reduction, pear in Muscat syrup, pan brioche (** 1-3-7-12) - Without pan Brioche (*)	€ 29
Selection of five cheeses and compotes * (** 5-7-8-10-12 and allergens vary depending on the proposal - ask the wait staff)	€ 21
Cheese of your choice (price per piece) (** 5-7-8-10-12 and allergens vary depending on the proposal - ask the wait staff)	€ 5

Desserts

The Vico Mercati Ice Cream and Sorbet* (** 3-7)	€ 10
The Limoncino Soft limoncello, burnt meringue, chestnut cream (**1-3- 7)	€ 10
The Tiramisù Mascarpone cream, cocoa and coffee marquise (** 1-3-7) gluten free available	€ 10
The Sphere Dark chocolate, apple, hazelnut and cinnamon crumble, hot salted caramel (** 7-8)	€ 10
(*) Gluten Free (**) Allergens - ask the staff for the table	
Service charge	€ 4

Some products are treated with rapid blast chilling (according to EC Reg. 852/04)

**Information on the presence of substances or products
which cause intolerances and/or allergies are available by contacting the Staff**

Traditional Menù

The Grana Padano *

Steamed Grana Padano pudding
cream of carrot with lemon thyme,
mushroom misticanza
(** 3-7)

The Risotto*

Riserva San Massimo
saffron pistils
with ossobuco and gremolada
(** 7-9)

The Vico Mercati Tiramisù

(** 1-3-7)

55€

The menu is intended for the whole table

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1: Gluten

(cereals, wheat, spelt and khorasan wheat, rye, barley, oats or their hybridised strains, and products thereof)

2: Crustaceans and products thereof

(marine and freshwater: prawns, langoustines, crabs and the like or products thereof)

3: Eggs

(Eggs and products thereof: mayonnaise, emulsified, egg pasta)

4: Fish and products thereof

(food products where fish is present, even in small quantities and products thereof)

5: Peanuts and products thereof

(creams and dressings in which there is even in small doses)

6: Soybeans and products thereof

(derived products such as soy milk, tuff, soy noodles and the like)

7: Milk and products thereof

(any product in which milk is used: yoghurt, biscuits, cakes, ice cream and various other creams)

8: Nuts and products thereof

(almonds, hazelnuts, walnuts, cashew nuts, cashews, pecans, Brazil nuts, pistachios, macadamias, Queensland nuts and products thereof)

9: Celery and products thereof

(both in pieces and in preparations for soups, sauces and vegetable concentrates)

10: Mustard and products thereof

(it can be found in sauces and condiments, especially mustard)

11: Sesame seeds and products thereof

(whole seeds used for bread, flours that contain it in minimal quantities)

12: Sulphur dioxide and sulphites

(sulfur dioxide and sulphites in concentrations higher than 10mg/Kg or 10mg/l expressed as SO₂ - used as preservatives, we can find them in: canned fish products, foods in vinegar, in oil and in brine, in jams, in vinegar , in dried mushrooms and in soft drinks and fruit juices)

13: Lupin and products thereof

(present in vegan foods in the form of: roasts, salami, flour and the like)

14: Molluscs and products thereof

(scallops, razor clams, scallops, mussels, oysters, limpets, clams, cockles, etc etc..)