

ANTIPASTO

- Zucchini carpaccio with parsley and lemon oil and Parmesan shavings € 9,00
Spring pea soup with sour cream € 10,00
Fresh burrata with beetroot, pickled radishes and edible flowers € 12,00
Vegan chickpea and cauliflower panzanella with raspberry coulis,
almond milk mayonnaise and cucumber dressing € 14,00
Pan seared scallops with zucchini purée, black olives and lemon rind € 18,00

PRIMO

- Tagliatelle with basil pesto and Parmesan shavings € 12,00
Spaghetti alla « chitarra » with achiovies, chilli and a crab bisque € 18,00
Handmade ravioli stuffed with beef cheek, turnip tops,
shallot and salted ricotta € 18,00
Tagliolini with “Bianchetto” white truffle € 25,00

SECONDO

- Chianina burger with pecorino and garlic Aioli € 15,00
Fillet of Chianina beef with millefoglie potatoes,
crispy pancetta, asparagus and truffle mustard € 30,00
Fillet of Loch Fyne Salmon, saffron fennel,
potato purée and spicy salad with yuzu dressing € 26,00
Panko-cruste fried lamb cutlet with salsa verde € 24,00

DESSERT

- Townhouse Tiramisù € 10,00
Chocolate & Pistachio € 14,00
Colomba soufflé with orange cream and cinnamon ice cream € 12,00 (allow 15
minutes preparation)

Drinking water 1,00 Euro/carafe