



ANTIPASTO

- Yellow fin tuna tartare with chilli, ginger
and toasted white sesame with pan brioche € 18,00
Zucchini carpaccio with parsley and lemon oil and Parmesan shavings € 9,00
Summer vine tomato soup with basil pesto € 10,00
Fresh burrata with mixed cherry tomato and baby basil,
capers and shallots € 12,00
Pan seared scallops with cauliflower purée, green apple and guanciale € 18,00

PRIMO

- Tagliolini with black truffle € 22,00
Tagliatelle with basil pesto and Parmesan shavings € 12,00
Spaghetti alla «chitarra» with anchovies, garlic, chilli and a crab bisque € 18,00

SECONDO

- Chianina burger with pecorino and garlic Aioli € 15,00
Filet of Chianina beef with millefoglie potatoes,
crispy pancetta, roasted baby carrots and truffle mustard € 30,00
Pan seared Loch Fyne Salmon with apple, hazelnut,
Waldorf salad and saffron mayonnaise € 26,00
Slow cooked duck breast with red wine reduction and butternut squash purée
€ 24,00

DESSERT

- Townhouse Tiramisù € 10,00
Dark chocolate brownies with red blueberry mousse and almond ice-cream € 12,00
Slow cooked caramellized pear, salty buttered biscuit with hazelnut mousse and
pear and cinnamon sorbet € 12,00
Passione: passion fruit, hazelnut, banana and yoghurt ice-cream € 12,00

Drinking water 1,00 Euro/carafe