



FUNCTION MENU

3 COURSES EURO 60.75

4 COURSES EURO 76.50

5 COURSES EURO 89.25

**SAME MENU SHOULD BE ORDERED FOR PARTIES
OF 8 GUESTS AND MORE**

ANTIPASTI

Affettati misti - Italian delicacies + 5.00

Caprese - mozzarella - tomatoes - basil

Burrata - figs - hazelnut - vanilla - grilled bread

Gratinated eggplant - tomatoes - parmesan - zucchini

Baked beets - mozzarella - balsamic - glasswort - crumble

Vitello tonnato - veal - tuna sauce - capers - anchovies + 4.50

Carpaccio - roasted pine nuts - parmesan - salted lemon - basil + 4.50

Beef tartare - mustard marinated mushrooms -

chervil-mayonnaise - crispy pecorino + 3.50

Octopus carpaccio - citronette - parsley - crispy sweet potato + 4.50

PRIMI

PASTA/RISOTTO

Spaghetti - Cacio e pepe - pecorino - pepper

Fregola - deep sea prawns - tomatoes - lemon zest - bottarga

Spaghetti - clams - herbs - chili - garlic - white wine

Risotto - mushrooms - parmesan - white-wine - herbs

Strozzapreti - beef ragout - sage - parmesan - provolone

Spaghetti - lobster - safran - tomatoes - chives - garlic - chili + 9.25

Tagliatelle - truffle - butter + 19.25

Add freshly grated truffle + 15.75

SECONDI

Grilled dorado - tomatoes - capers - oregano - butter -

potatoes - rosemary - olives

Scaloppine di vitello - truffle - cabbage - celeriac - parmesan

Hake - cannellini beans - mussels - fennel - cavolo nero

Scottadito d'agnello - caponata - capers - pine nuts + 3.00

Steak alla Fiorentina - truffle marinated baby spinach - grilled lemon + 16.50

Add freshly grated truffle + 15.75

Add roasted potatoes - black olives - rosemary - garlic + 5.0

FORMAGGI

Selection of 3 cheeses

DESSERT

Tiramisu FIAT

Caramel-chocolate semifreddo - salted caramel sauce - cantuccini crumble

Pannacotta - hazelnut - apple

Some menu items may be subject to seasonal changes