

ANTIPASTI

- Zucchini – mozzarella – pesto – basil – lemon – pine nuts – 110
- Stracciatella – pizza-oven bread – pistachio – rosemary oil – 125
- Carpaccio – parmesan – rucola – lemon – 185
- Affettati misti – selection of danish and italian charcuteri – olives – 185
- Gratinated aubergine – zucchini – tomato – pesto – parmesan – 125
- Carne cruda – burned lemon mayonnaise – rucola – capers – shallots – crispy parmesan – 185
- Octopus – n’duja – potatoes – white wine – capers – parsley – rucola – 185
- Blood orange – fennel – lollo bionda – citronette – pecorino – pistachio nuts – 145

PRIMI

- Risotto – del giorno
- Pasta – del giorno
- Fregola – mushrooms – kale – garlic – thyme – spring onions – parmesan – 185
- Linguini – deep sea prawns – rosé – sambuca – garlic – chili – basil – tomato – 195
- Casarecce – beef ragout – salsiccia – parmesan – provolone – 195
- Linguini – zucchini – tomatoes – red chili – garlic – thyme – parmesan – 165
- Spaghetti Cacio e Pepe – pecorino – black pepper – 155
- Spaghetti – truffle – parmesan – butter – today’s price
- Add freshly grated truffle – today’s price

SECONDI

- Dorade – salsa verde – fennel – spring onions – zucchini – lemon – 245
- Fried pork – bell peppers – red onions – garlic – balsamic vinegar – basil – 245
- Aubergine – tomato sauce – parmesan – rucola – garlic – pine nuts – basil – 205
- Hake – prawn bisque – spinach – fennel – 265
- Tagliatta di manzo – rucola – friggittelli – spring onion – parmesan – pine nuts – today’s price
- Add freshly grated truffle – today’s price

PIZZE

- Prosciutto di San Daniele – tomato – mozzarella – rucola – garlic – 170
- Zucchini – mozzarella – goat cheese – pesto – pine nuts – 170
- Salame Ventricina – tomato – mozzarella – scamorza – chili – basil – 170
- Salsiccia – mozzarella – potatoes – pecorino sardo – stracciatella – rosemary – garlic – 170
- Mortadella – mozzarella – pecorino sardo – pickled green chili – rucola – 170
- Add freshly grated truffle – today’s price

FORMAGGI

- Selection of Italian cheeses
- Apiece – 45
- 3 pcs. – 120
- 6 pcs. – 220

DOLCE

- Tiramisù FIAT - 95
- Semifreddo – chocolate – caramel – crumble – 95
- Blood orange sorbet – raspberry – crystallized white chocolate – liquorice meringue – mint – 95
- Panna Cotta – del giorno - 95

MENU FIAT

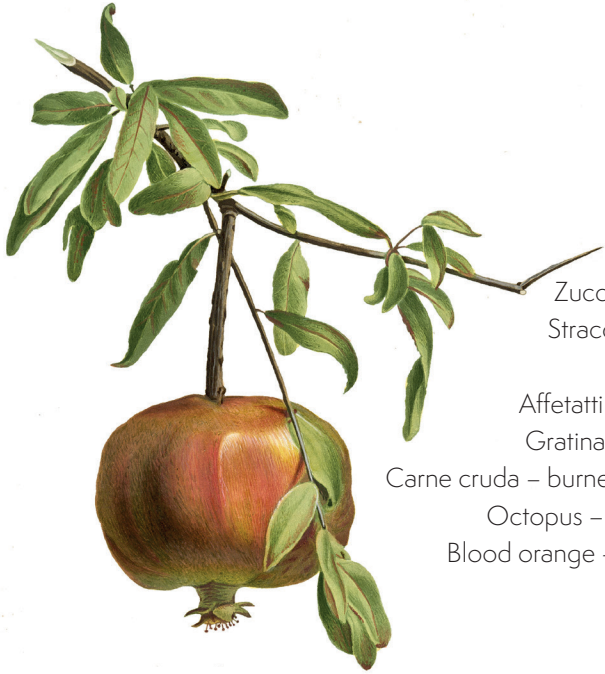
4 courses & 4 glasses of wine
– 695 –

Today’s menu, composed by
head chef & sommelier

FIAT 10

10 course sharing menu
– 575 –
per person

Served to the entire table
From 17.00 and until 1,5 hour
before the kitchen closes



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