



## 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 – oliven – 185  
Gratinated aubergine – zucchini – tomato – pesto – parmesan – 125  
Carne cruda – burned lemon mayonnaise – rucola – capers - shallots – crispy parmesan – 185  
Octopus – potatoes – green beans – friséé salad – anchovy dressing – balsamico – tomato – 185  
Langoustine – baby gem – fried focaccia – 'nduja marmalade – lemon mayo – spinach – 235  
Bruschetta – beef confit – rucola – white balsamic – parmesan – lemon zest – 175

## PRIMI

- Risotto – del giorno  
Pasta – del giorno  
Fregola – bakskuld – green chili – garlic – peas – red bell pepper – mascarpone – chives – 190  
Linguini – zucchini – tomatoes – red chili – garlic – thyme – parmesan – 165  
Casarecce – beef ragout – salsiccia – parmesan – provolone – 195  
Risotto – safran – tomato – green bell pepper – spring onion – fresh oregano – parmesan – 195  
Linguini – cockles – white wine – green chili – garlic – butter – herbs – 195  
Spaghetti Cacio e Pepe – pecorino – black peber – 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  
Turbot – green asparagus – peas – beurre blanc – truffle – 325  
Tagliata di manzo – veggies of the day – agrodolce – hazelnuts – today's price  
Add freshly grated truffle – today's price

## PIZZE

- Prosciutto di San Daniele – tomato – mozzarella – rucola – garlic – 170  
Anchovies – tomato – mozzarella – capers – dried chili – garlic – oregano – 170  
Salame Ventricina – tomato – mozzarella – scarmoza – chili – basil – 170  
Salsiccia – mozzarella – potatoes – pecorino sardo – stracciatella – rosemary – garlic – 170  
Quattro formaggi – mozzarella – pecorino – parmesan – gorgonzola – walnuts – honey – 170  
Add freshly grated truffle – today's price

## FORMAGGI

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

## DOLCE

- Tiramisù FIAT - 95  
Caramel–chocolate semifreddo – salted caramel sauce – 95  
Lemonsorbet – rhubarb compot – liquorice mirengue – crystalized white chocolate – 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