



ANTIPASTI

- Affettati misti – selection of Italian charcuterie – 185
Beetroot – horseradish – hazelnut – dill – parmesan – lemon – 115
Radicchio – seasonal radish – purple carrot – ricotta – raspberry – quinoa – 115
Burrata – fennel salad – confit tomato – basil oil – black olive crumble – 135
Sashi carpaccio – bagna cauda – pickled red onion – chervil – 175
Gratinated aubergine – zucchini – tomato sauce – basil pesto – parmesan – 125
Vitello tonnato – tonnata foam – capers – pickled mustard seeds – parsley oil – 165
Seared red tuna – pistachio – rucola pesto – mozzarella sauce – grapefruit – 180

PRIMI

- Risotto – del Giorno
Pasta – del Giorno
Linguine – vongole – white wine – garlic – herbs – 215
Caserecce – Portobello – mushroom cream – garlic confit – parsley – miso – 170
Spaghetti Cacio e Pepe – aged pecorino sardo – 3 black pepper varieties – 160
Tagliatelle – bolognese ragu – provolone cream – fried rosemary – 185
Spaghetti – lobster tail – bisque – parsley crumbs – chives – lime – daily price
Spaghetti – fresh truffle – truffle butter – parmigiano – today's price

SECONDI

- Dorade – salsa verde – fennel – spring onions – zucchini – lemon – 245
Aubergine – tomato sauce – parmesan – rucola – garlic – pine nuts – basil – 205
Scallopine di pollo – sage – capers – potatoes – lemon – 245
Bistecca alla Fiorentina ca. 500 g. – crunchy leeks – honey jus – truffle potato puree – *can be shared* – 585
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
Coppa di parma – mozzarella – potatoes – scarmoza – rosemary – garlic – 170
Salame Chianina – mozzarella – onions – parmesan – spinach – truffle oil – 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
Semifreddo – chocolate – caramel – crumble – 95
Sorbet of apple and mint – marengs – dark 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