



## 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  
 Arancini – turbot stock – garlic – shallots – capers – herbs – mayonnaise – 155  
 Melon – cucumber – red onion – rucola – mint – basil – parmesan – pistacio nuts – 145  
 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 – deep sea prawns – rosé – sambuca – garlic – chili – basil – tomato – 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 – chanterelles – spring onions – 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  
 Apiece – 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