



ANTIPASTI

- Affettati misti – selection of Italian charcuterie – 185
 Tomato selection - focaccia chips - basil oil - balsamic reduction – 120
 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
 Spaghetti – vongole – white wine – garlic – herbs – green chili – 215
 Caserecce – portobello – mushroom cream – garlic confit – parsley – miso – 170
 Rigatoni Cacio e Pepe – aged pecorino sardo – 3 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 San Daniele – cherry tomato – mozzarella – rucola – garlic – 170
 Grilled zucchini & aubergine – yellow tomato - basil pesto – stracciatella – 170
 Salame Ventricina – tomato – mozzarella – caramelized red onion – chili – basil – 170
 Pancetta Coppata – mozzarella – potatoes – scamorza – rosemary – garlic – 170
 Quattro formaggi – taleggio – gorgonzola – scamorza – parmigiano – 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 – 80
 Semifreddo – chocolate – caramel – crumble – 80
 Sorbet of apple and mint – marengs – dark chocolate – 80
 Panna Cotta – del giorno – 80
 Cannolo Siciliano – ricotta cream - dark chocolate – pistaccio – 40
 Sgroppino – citrus sorbet – elderflower – Another Hendrick's – spumante float – 150

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