



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 – mushrooms – kale – garlic – thyme – spring onions – parmesan – 185
 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
 Hake – prawn bisque – spinach – fennel – 265
 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
 Funghi misti – mozzarella – spinach – gorgonzola – 170
 Salame Ventricina – tomato – mozzarella – scamorza – 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