



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
Bitter leaf salads – pear – plum – mustard vinaigrette – walnut pesto – gorgonzola – 145

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 pepper – 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
A piece – 45
3 pcs. – 120
6 pcs. – 220

DOLCE

- Tiramisù FIAT – 95
Semifreddo – Amarena cherries – white chocolate – nougatine – 95
Lemon sorbet – wild berry compote – crystalized white chocolate – licorice meringue – 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