



INSALATE

Gorlomi Caesar	19
<i>Bio chicken, french lettuce, parmesan, raisin, pine nut</i>	
Kale.....	17
<i>Endive, Pomegrante, caramelized pecan, truffle dressing</i>	
Beetroot.....	17
<i>Barley, olive powder, smoked eel</i>	
Burrata	23
<i>Roasted pumpkin, baby spinach, almonds</i>	

ANTIPASTI

Red prawn carpaccio.....	28
Amberjack Crudo.....	19
<i>Zucchini all' scapese, stracciatella cheese, mint</i>	
Eggplant roasted all' Italiana.....	18
<i>Roasted tomato, parmesan, basil</i>	
Beef carpaccio	24
<i>Rocket, pecorino, truffle dressing, Sardinian flat bread</i>	
Vitello tonato.....	25
Crispy calamari	19
Octopus carpaccio.....	25
<i>Napolitana sauce, fresh basil pesto</i>	
Tuna tartare	22
<i>Artichoke, clementine, dill</i>	

PRIMI

Reginette	26
<i>Handmade pasta, broccolini and pancetta</i>	
Spaghetti vongole bottarga.....	29
Tagliatelle lobster.....	48
Agnolotti ossobuco	34
<i>Handmade stuffed pasta filled with ossobuco, parmesan foam, mushrooms</i>	
Saffron risotto marinated scampi.....	42
Fettuccine Bolognese.....	27



SECONDI

Cotoletta alla Milanese Elephante (for 2 persons) 88

Wagyu beef tagliata 44

Chicken cacciatore 27

Cooked with wine, herbs, eschalot, bellpeppers, carrot, potato

Iberico pork 33

Red cabbage, apple purée

Acqua pazza seabass 32

Vongole, potato, cherry tomatoes, fennel

Grouper chickpeas and mussels 39

SIDE DISH

Green salad..... 7

Potato purée..... 8

Roasted broccolini..... 7

DOLCI

Tiramisu a la minute 14

Delizia al limone..... 12

Pear, chocolate, ginger..... 13

Fruit sorbet..... 5/per scoop