

NEW MENU

Available Now

APPETIZER

VITELLO TONNATO *alla PIEMONTESE*
Veal with Creamy Tuna Sauce and Capers

SLOW-COOKED OCTOPUS
with Spicy Tomato Sauce, Olives and Chives

WAGYU BEEF CARPACCIO *with PORCINI MUSHROOMS*
Walnut, 24-Month Old Parmigiano Reggiano and Gorgonzola

PASTA

HOMEMADE TAGLIATELLE
with Wagyu Beef Bolognese

PAPPARDELLE *and* BRAISED WAGYU BEEF CHEEK
with Spinach and Shaved Sardinian Pecorino

ORECCHIETTE *and* BRAISED OCTOPUS
with Cherry Tomatoes, Anchovies, Basil and Sicilian Chili Sauce

SPAGHETTI *and* SHRIMPS, CALAMARI
with Cherry Tomatoes, Chives and Bottarga

MAINS

VEAL MILANESE
with Arugula and Balsamico

DESSERTS

CHOCOLATE TART
with Crunchy Caramelized Almonds