

## STARTERS

### **Piedmont Fassona Beef tartare, giardiniera, salted zabaione and caper leaves "La Nicchia" (3, 7, 9, 12)**

Beef with knife, **Giardiniera di Gaia** (vegetables in varying proportions: carrots, cauliflower, yellow peppers, red peppers, borretane onions (naturally contains sulphites), purple onion (naturally contains sulphites), fennel, green beans, celery, seed oil sunflower, extra virgin olive oil, wine vinegar, water, Cervia sea salt, sugar), eggs, salt, butter, marsala, wine vinegar, caper leaves (extra virgin olive oil, 41% caper leaves, salt, vinegar of wine)

### **Venison carpaccio, cardoncelli mushroom, raspberrier and salad**

Venison loin, salt, pepper, extra virgin olive oil, cardoncelli, salt, pepper, garlic powder, rosemary powder, raspberries, raspberry gel (raspberry, agar agar, sugar, lemon), fresh raspberries, mixed salad

### **French croissant stuffed with rabbit porchetta, courgettes "alla scapece" and porcini's mayo (1, 3, 7, 10, 12)**

French croissant (butter, flour, eggs), porchetta rabbit (rabbit, bacon, salt, white pepper, black pepper, pink pepper, rosemary powder, garlic powder), zucchini scapece (zucchini fried in high oleic sunflower oil, seasoned with salt, pepper, extra virgin olive oil, high oleic sunflower oil, white vinegar, mint), porcini mayonnaise (porcini, chilli, garlic, extra virgin olive oil, salt, pepper, eggs, high oleic sunflower oil, white vinegar, lemon juice)

### **Roasted bone marrow\*\*, potatoes roasted focaccia and stewed leeks (1,7)**

Marrow bones, salt, pepper, garlic powder, rosemary powder, water, flour 0, potatoes, extra virgin olive oil, brewer's yeast, fresh rosemary, leek, butter, salt, pepper

### **Pumpkin creamy soup, roasted porcini mushrooms, sicilian broccoli and Taleggio cheese fondue (7)**

Pumpkin, thyme, rosemary, onion, leek, butter, water, pioppini mushrooms, Sicilian broccoli, extra virgin olive oil, salted ricotta

### **Roasted artichoke, italian "Aglione" garlic mayo, sudtirool lard (3, 12)**

Artichoke, salt, pepper, mint, garlic, extra virgin olive oil, white wine, garlic, eggs, high oleic sunflower oil, white vinegar, lemon juice, lard

### **Caviale sides (1, 3, 7)**

potatoes focaccia (water, flour 0, potatoes, extra virgin olive oil, brewer's yeast, fresh rosemary, salt), boiled egg, spring onion and crème fraîche

*Allergeni*

## PASTA

### Pici pasta with cortile ragù (rabbit, chicken, duck) (1, 9, 12)

Pasta, water and flour, celery, carrot, onion, bay leaf, white wine, duck, rabbit, chicken

### Wild boar Cannelloni\*, Taleggio cheese fondue and black truffle (1, 3, 7, 9, 12)

Egg pasta, wild boar, celery, carrot, onion, white wine, taleggio cheese, milk, flour, butter, parmesan, black truffle

### Crunchy Selenio rice "Cascina Oschiena", beetroot, gorgonzola cheese and crunchy chicory (1, 7, 9, 12)

Rice, butter, parmesan, pecorino, salt, pepper, extra virgin olive oil, beetroot, gorgonzola, cream, celery, carrot, onion, chicory, rice starch, semolina, fried in high oleic sunflower oil

### Coppolone "Gemme del Vesuvio", broccoli, ciauscolo salami and pecorino cheese (1, 7, 12)

Pasta, water and durum wheat semolina, broccoli, garlic, chilli pepper, extra virgin olive oil, ciauscolo, pecorino romano

### Ravioli filled with roman broccoli served with vegetable sauce, lime gel, Sicilian broccoli and Shropshire blue (1, 3, 7, 9, 12)

Romanesco broccoli absolute ravioli (Pasta: durum wheat semolina, 39% eggs, 00 soft wheat flour, salt, **Filling:** Romanesco broccoli, carrots, extra virgin olive oil), **vegetable base** (celery, carrot, onion, tomato, white wine), salt, pepper, extra virgin olive oil, Sicilian broccoli, Shropshire Blue, **lime gel** (lime juice, sugar, agar agar, mint)

### Tortellini handmade with broth (1, 3, 7, 9, 12)

**My tortellino** (Pasta: durum wheat semolina, 39% eggs, 00 soft wheat flour, salt, **Filling:** 50% pork 18.27, Parma ham, 36 months old Parmesan cheese, salt, rennet, mortadella, breadcrumbs, type 0 flour, brewer's yeast, salt, butter, pasteurized milk cream and lactic ferments, salt, nutmeg, pepper), bovine muscle, capon, celery, carrot, onion, salt, pepper, extra virgin olive oil

Allergeni

## MAIN COURSES

### Rabbit alla cacciatora with roasted potatoes (12)

Rabbit, onion, sage, rosemary, olives, capers, white wine, apple cider vinegar, potatoes, garlic

### Pork fillet with "salsiccia and friarielli" (sausage and broccoli), mirto reduction and vanilla cauliflower (7, 12)

Pork belly, sausage, broccoli, garlic, chilli, extra virgin olive oil, myrtle, red wine, sugar, cauliflower, cream, vanilla berries

### "Fassona Piemontese" tongue braised into "vin bruleè", mashed potatoes, roasted spring onion (12)

Piedmontese fassona tongue, mulled wine (red wine, sugar, cinnamon, juniper berries, cloves, cardamom, nutmeg, orange zest, lemon zest), potatoes, salt, pepper, extra virgin olive oil, spring onion

### Roasted pumpkin, chicory, hazelnut and dried salty sicilian ricotta (7, 8)

Hokkaido pumpkin, salt, pepper, extra virgin olive oil, lemon juice, hazelnuts, milk, butter, flour 00, taeggio

### Venison loin, roasted carrots, red wine and blackberries reduction (12)

venison, salt, pepper, extra virgin olive oil, carrots, garlic, rosemary, thyme, high oleic sunflower oil, red wine, blackberries, sugar, thyme, marjoram

## SIDES

### Baked potatoes "az. Carattere agricolo"

Potatoes, extra virgin olive oil, high oleic sunflower oil, salt, pepper, rosemary, garlic

### Homemade potato chips "az. Carattere agricolo" (1)

Fried potatoes in high oleic sunflower oil

### Homemade potato chips "az. Carattere agricolo", Pecorino cheese and pepper (1, 7)

Fried potatoes in high oleic sunflower oil, pecorino romano, pepper

### Seasonal vegetables

*Allergeni*

## DESSERTS

### The original Sicilian cannolo from Piana degli Albanesi (1, 7, 12)

Flour, lard, white wine, ricotta, sugar, chocolate chips, candied orange

### Francesco Bracali signature Tiramisù Cappuccino (1, 3, 7, 8)

00 flour, cane sugar, almond flour, butter, instant coffee, granulated sugar, isinglass, milk, cream, egg yolks, elastic "sosa", mascarpone

### Hazelnut sablè, hazelnut cream, white chocolate cream, coffee dust, black truffle (1, 3, 7, 8)

Sablè (butter, flour, eggs, sugar, lemon zest, hazelnut flour, cocoa), Bavarian white chocolate (eggs, milk, cream, white chocolate, gelatin sheets, sugar) Bavarian hazelnut (eggs, milk, cream, pasta hazelnut, sugar, gelatin sheets), coffee powder, black truffle

### Mille-feuille with chantilly cream and raspberries (1, 3, 7)

Puff Pastry (00 flour, white vinegar, butter, salt), chantilly cream (yolk, sugar, cream, animal gelatin, vanilla, mascarpone), raspberry gel (raspberry, agar agar, sugar, lemon), fresh raspberries, powdered sugar

### Apple pie, Salvaderi milk ice cream, black chocolate fondue (1, 3, 7)

Puff pastry (00 flour, white vinegar, butter, salt), chantilly cream (yolk, sugar, cream, animal gelatin, vanilla, mascarpone), raspberry gel (raspberry, agar agar, sugar, lemon), fresh raspberries, powdered sugar

### Italian Caprese, peer gel and yogurt (1, 3, 7, 8)

Caprese (hazelnut grain, butter, dark chocolate, sugar, eggs, butter spray, flour), pear gel (pear puree, pectin, sugar), yogurt (yogurt, cream, icing sugar, gelatin sheets)

*Allergeni*