

A TASTE OF SUMMER

The Chef's Recommendations

STARTERS

v Soft egg, asparagus cream, crispy asparagus, hazelnuts 32

(3-8)

Pea cream, stracciatella, red prawn tartare and caviar 40

(2-4-7)

FIRST COURSE

Pici pasta with fried aubergines, datterino tomatoes, mussels and salted ricotta 36

(1-3-4-7-8-14)

MAIN COURSE

Seared amberjack, roasted pepper cream, grilled baby lettuce and meat jus 52

(4-7-9-12)

DESSERT

Vanilla white chocolate mousse, lime meringue and fresh strawberry salad 22

(3-7)

R A W

◦ **TONNO** 36

Yellowfin tuna tartare with guacamole and Ponzu sauce

(1-4-6)

◦ **BRANZINO** 34

Sea bass carpaccio with fresh tomato, shallots, garlic confit and lemon juice

(4)

OSTRICHE 62

Gillardeau oysters with marinated shallot vinaigrette, sweet and sour cucumbers and lemon dressing

(14)

◦ **SELEZIONE DI PESCE CRUDO** - for two people 68

Selection of raw fish

(2-4-14)

◦ **MANZO** 30

Beef carpaccio with mustard dressing, rocket and 36-month aged Parmigiano Reggiano flakes

(3-10)

SALADS & STARTERS

v-s **INSALATA DI COSIMO** 30

Baby lettuce, red radicchio, caramelized walnuts, avocado, green apple, Parmesan cheese, black truffle, and blue cheese dressing

(3-7-8)

v **BURRATA** 28

Burrata from Puglia with red datterini tomatoes, Jerez vinegar vinaigrette

(7)

s **INSALATA DI ASTICE** 44

Lobster with cherry tomatoes, red onion, celery, Taggiasca olives and white balsamic vinegar

(2-9)

s **VITELLO TONNATO** 30

Veal with tuna sauce, sweet-and-sour onion and fried capers

(3-4-10)

v-T **ZUPPA DI LENTICCHIE** 28

Tuscan-style lentil soup with confit datterini tomatoes

◦ **SCAMPI AL FORNO** 34

Baked langoustine with tarragon butter

(2-7)

◦ **POLPO** 36

Roasted octopus, tomato, potatoes and aioli sauce

(3-14)

◦ **FRITTO MISTO** 38

Crispy calamari and prawns, served with aioli and tartar sauce

(1-2-3-4-14)

FIRST COURSES

v SPAGHETTI AL POMODORO 30

Spaghetti with tomato sauce and fresh basil

(1)

v-T RIGATONI CACIO E PEPE 32

Rigatoni with pecorino cheese and black pepper

(1-7)

T-S PACCHERI ALLA TRABACCOLARA 38

Paccheri with fish and seafood in tomato sauce

(1-2-4-9-12-14)

s TAGLIOLINI ALL'ASTICE 48

Homemade tagliolini with lobster and fresh datterini tomatoes

(1-2-3-9-12)

T TAGLIATELLE AL RAGÙ 34

Handmade tagliatelle Bolognese-style

(1-3-9-12)

T-S RAVIOLI DI AGNELLO 36

Homemade ravioli filled with lamb ragout, Parmesan cream and lamb sauce

(1-3-7-9-12)

MAIN COURSES

BRANZINO ALLA MEDITERRANEA 48

Pan-seared sea bass with tomato, olives, capers and basil

(2-4-9-12)

PESCATO DEL GIORNO 130

Catch of the day in a salt crust, served with zucchini and potatoes - for two people

(1-3-4-7-8)

GALLETTO 42

Roasted baby chicken with lemon and herbs, served with red onion salad
and parsley

MILANESE DI VITELLO 48

Pounded veal chop with breadcrumbs, rocket salad and cherry tomatoes

(1-3-7-8)

FILETTO ALLA ROSSINI 56

Beef tenderloin served with potato, foie gras and spinach, with black truffle sauce

(7-9-12)

T BISTECCA DI COSIMO 140

Grilled T-bone steak served with Bordelaise sauce and crispy potatoes - for two people

(7-12)

SIDE DISHES

SPINACI SALTATI 18

Sautéed spinach with oil and garlic

ASPARAGI VERDI 20

Sautéed green asparagus with oil

FUNGHI CARDONCELLI 18

Sautéed Cardoncelli mushrooms with parsley and garlic

PATATE ARROSTO 16

Roasted potatoes with Tuscan herbs

PATATE FRITTE AL TARTUFO 20

Crispy golden potatoes with Parmesan and black truffle

(1-7-8)

Cover charge 8

DESSERT

BONGO 22

Craquelin choux pastry with Madagascar vanilla cream, Valrhona 70% chocolate sauce
(1-3-7-8)

MOUSSE AL CIOCCOLATO E GELATO ALLA VANIGLIA 20

Warm dark chocolate mousse with cocoa nib tuille and vanilla gelato
(3-7-8)

TIRAMISÙ 20

Classic tiramisu with mascarpone cream, homemade savoiardi and espresso
(1-3-7-8)

TORTA DELLA NONNA 20

Grandma's custard and almond pie, served with vanilla whipped cream
(1-3-7-8)

SELEZIONE DI GELATI E SORBETTI 18

Selection of homemade gelato and sorbets
(1-3-7-8)

GELATO AL PISTACCHIO 22

Our homemade pistachio gelato
(1-3-7-8)

TAGLIATA DI FRUTTA FRESCA 24

Selection of seasonal fruit

SELEZIONE DI FORMAGGI 26

Selection of Italian cheeses served with honey and jam
(7)

FOOD ALLERGEN INFORMATION

Our staff is available for any information on the ingredients used in the preparation of the dishes.

Please inform us if you suffer from allergies, intolerances or have any special dietary requirements that we should be aware of in regards to the preparation of the dishes you requested.

The EU Regulation 1169/2011 on the provision of aliment information to consumers, in force since December 13 2014, requires all businesses that sell and administer food products to inform consumers about the presence of allergens.

The substances identified as allergens are:

1. **Cereals containing gluten: wheat, rye, barley, oats, spelled, kamut.**
2. **Crustaceans and products based on crustaceans.**
3. **Egg and products based on eggs.**
4. **Fish and products based on fish.**
5. **Peanuts and products based on peanuts.**
6. **Soy and products based on soy.**
7. **Milk and products based on milk (including lactose).**
8. **Nuts.**
9. **Celery and products based on celery.**
10. **Mustard and products based on mustard.**
11. **Sesame seeds and products based on sesame seeds.**
12. **Sulfur dioxide and sulphites.**
13. **Lupines and products based on lupines.**
14. **Molluscs and products based on molluscs.**

Meat and fish purchased fresh by us, for market reasons and intended to be consumed raw or practically raw, have been subjected to preventive reclamation treatment, by vacuum and blast chilling to -20°C, in compliance with the requirements of the EC Regulation regulation, 853/2004 Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

Information on food allergens: Certain dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011. Relevant documentation is available to view upon request by asking the service staff. We cannot guarantee the complete absence of traces of these allergens in all of our dishes and beverages.

Our commitment to sustainability is reflected by the selection of local products such as fish, meat, milk and derivatives, fruit and vegetables, many of them sourced from local producers. In addition our coffees and teas are certified fair trade.

T: Territoriality V: Vegetarian S: Signature dish

D: Daily dish

*Frozen product

° Product for raw use freshly rare availability, in house treated and chilled at -36° (in the middle -20°) and preserved at -18°, in order to guarantee quality, following European community laws (CE) n.853/2004.

Prices in Euro, service included – VAT included.