

# SHARED DINING

Choose three pastas with your party to share as a main dish.

## SEASONAL PASTA

1. Trofie alla Norma with tomato, eggplant, basil and burrata
2. Gnocchi with 'salciccia picante' in a spicy tomato sauce with lovage, olive, sun-dried tomato and Parmesan
3. Paccheri with Fontina cheese, chorizo, walnut, fig, zucchini, artichoke and crispy Parma ham
4. Strozzapreti with beef stew, mushrooms, dried porcini, silver onion and flavors of cloves and bay leaves
5. Lasagna with pumpkin, gorgonzola, spinach and cavolo nero pesto

## RISOTTO

6. Risotto alla Milanese with saffron, monkfish, salsify, asparagus, hazelnut and poached egg.
7. Risotto Funghi Classico

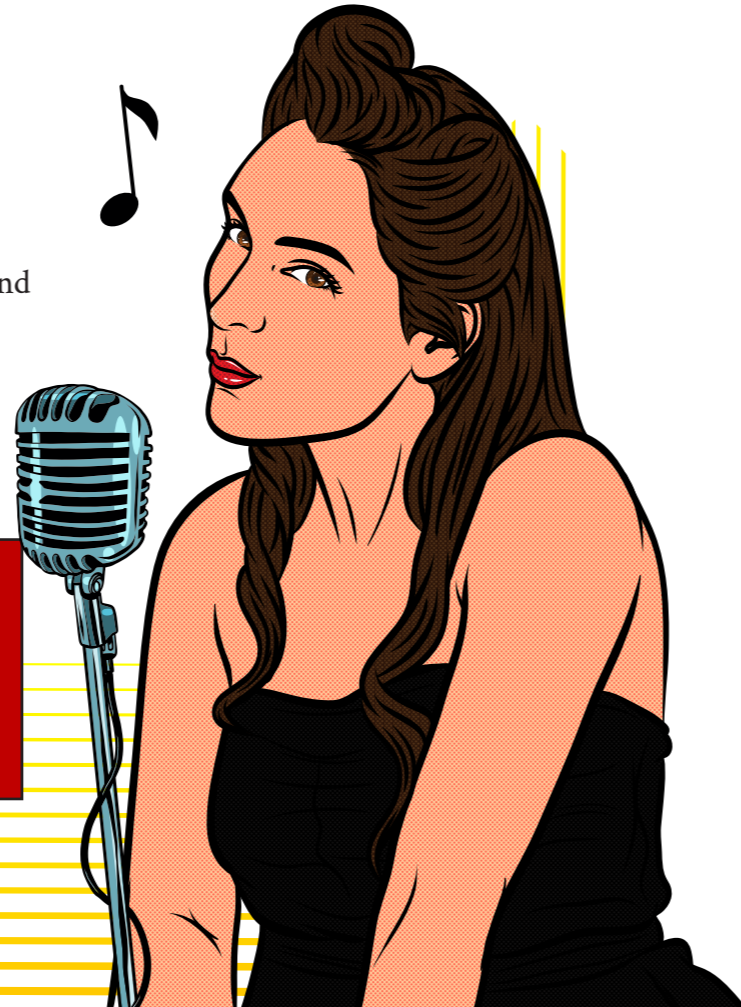
## CLASSICS

8. Ravioli filled with ricotta and Taleggio in a brown butter (caramelized) sauce. Served with fried garlic, sage and almond
9. Spaghetti aglio olio with shaved bottarga

## SPECIALS

10. Spaghetti aglio olio with truffle (+ € 7,50 p.p.)
11. Sedanini tre formaggi with truffle (+ € 7,50 p.p.)

**ANTIPASTI + PASTA** € 39,50 p.p.



# MENÙ FAVORITO

**4 COURSE MENU** € 52,50 p.p.

1

## CROSTINI

with 3 different toppings

2

## ANTIPASTI

Variation of different Italian appetizers  
s.a. Tacchino tonnato  
Caprese

3

## PASTA *(shared dining)*

**Lasagne alla Napoletana with Gorgonzola**  
Prosciutto di Parma and spinach

**Ravioli filled with mashed potato and mascarpone**  
Served with a mushroom cream sauce and truffle

**Conchigli arrabbiata with king prawns, basil and cherry tomatoes**

4

## DOLCE DIVERSO

Home made sweet desserts

**Limoncello Liquore**  
*(Italian lemon liqueur)*

*Allergies or diet wishes?*

Please inform your waiter or waitress.  
He or she can inform and assist you so  
you can dine as you wish.

