

## **Aperitivo**

**Focaccia, olive oil & il borgo balsamic (v) 3**

**Nocellara & Trepazana olives (v) 3**

**Salted Valencian almonds (v) 2.5**

**Artichokes alla Romana (v) 5**

**Insalata of burrata, blood orange, radicchio & mint (v) 6**

**Baked octopus, Puree di Patate & garlic 6.5**

**Bruschetta of Ricotta & datterini tomatoes (v) 5**

**Add Calabrian Nduja 2**

## **Lasagna 10**

**Served with rocket & parmesan**

**Porcini & black truffle (v)**

**Wild garlic & ricotta (v)**

**Dry aged Ox cheek ragu & aged parmesan**

## **Meat & cheese**

**4 each / 3 for 10**

**Meat**

**San Daniele Prosciutto / Finocchiona / Ventricina / Coppa**

**Cheese**

**Taleggio / Robiola / Ubriacco Rosso /**

**Quesos e Besos / Gorgonzola dolce**

## **Dolce**

**Hazelnut panna cotta 5**

**Gelato 2.5**