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LET'S START

Braised spring onion with miso, roasted black salsify, pecan nuts, and spring onion oil – €14

Soft-cooked organic Livornese egg, white and green asparagus, julienned potatoes, and tonka bean – €16

Fassona beef tartare, seasoned in the traditional way with egg and Dijon mustard, charred onion, brandy, and almond-flavored bread – €20

Amberjack crudo, *leche de tigre*, coriander, sun-dried tomato pesto, and puffed quinoa – €20

Artichoke alla Giudia, pecorino foam, and *salmoriglio* – €22

LET'S CONTINUE

Paolo Petrilli spaghetti with tomato and basil sauce – €19

Pappardelle with farmyard ragù, fermented bergamot, and borage sauce – €25

Casoncello with yellow cherry tomatoes and white veal ragù – €24

Paolo Petrilli *mezzi paccheri* with octopus *genovese*, peas, buttermilk, and long pepper – €24

Paolo Petrilli linguine with prawn extract, kaffir lime, chili oil, galangal foam, and raw prawns – €26

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WHAT COMES NEXT

Monkfish, agretti, Aztec sauce, and a citron & jalapeño dressing – €30

Hamachi amberjack fillet, Negroni-glazed beetroot, Anurca apple purée osmotically infused with rose, and beetroot powder – €32

Lamb cutlets, Roman-style *vignarola* (spring vegetable stew), and *jus gras* sauce – €29

Slow-cooked beef ribs with Thai glaze, AOP turnip greens, and freshly grated horseradish

(recommended for 2) – €60 (single portion) – €32

Rosalba's favorite meatballs with tomato sauce and creamy polenta – €22

Savoy cabbage and potato velouté with mizuna oil – €20

ON THE SIDE

Field vegetables with sun-dried tomatoes € 8

Green beans, olive oil and lemon € 8

Herb-scented baked potatoes € 8

Polenta with cheese € 8

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WE CLOSE

Lemon sorbet – €6

Warm raspberry coulis with *fiordilatte* gelato – €9

Tiramisù – €9

Polenta and chocolate – €9

Dark chocolate rice pudding bar, banana ganache, white chocolate and

Sichuan pepper – €14

Craquelin choux with cappuccino cream – €10

Lemon curd, licorice cream, and cashew financier – €14

Dinner cover “the beauty” € 5