



TASTING MENU / 74 €

Five-course menu selected by the chef

SNACKS

ITALIAN BAKED GOODS / 3 €

Grissini, focaccia, olive oil, tapenade butter, balsamic

OYSTERS 3 pcs / 12 €

Barolo vinegar, lemon

CRISPY ARTICHOKE / 17 €

Truffle mayonnaise, truffle, truffle cheese

OLIVES WITH CHILI AND ORANGE ZEST / 9 €

ITALIAN CHEESES / 15 €

Truffle honey, grissini

BRUSCHETTA / 8 €

Tomato, stracciatella, oregano

OSCIETRA CAVIAR 50 G / 100 €

focaccia, sour cream, chopped onion

APPETIZERS

ITALIAN-STYLE TOMATO SOUP / 17 €

seafood, wild garlic pesto

CLASSIC CAESAR SALAD / 17 €

Crispy shrimp, parmesan, romaine lettuce

CAPRESE SALAD / 17 €

Buffalo mozzarella, organic tomatoes,
extra virgin olive oil

WHITEFISH CARPACCIO / 18 €

Seasonal garnish

WOOD-OVEN GRILLED "VÕSU SARDINES" / 15 €

Lemon, persillade

VITELLO TONNATO / 19 €

Capers, lemon, arugula, tuna sauce

BEEF CARPACCIO / 20 €

Parmesan, arugula, vintage balsamic, pine nuts



PASTAS & RISOTTOS

PAPPARDELLE RICCE CACIO E PEPE 19 €

Black truffle, egg yolk, guanciale

BICOLI WITH SHRIMP 21 €

White wine butter sauce, shrimp, parsley, parmesan

TAGLIATELLE CON PORCINI E PARMIGIANO 18 €

Seasonal wild mushrooms, parmesan

LEMON RISOTTO 21 €

With Hokkaido scallop

RAMSON RISOTTO 18 €

Pickled beetroot, pine nuts, goat cheese

MAIN COURSES FROM THE WOOD-OVEN

WOOD-OVEN BAKED PRAWNS PIL-PIL 18 €

Ciabatta, parmesan, herbs

SALT-BAKED WHOLE PERCH 28 €

New potatoes with dill, lemon butter sauce, garden greens, organic tomato salad

WOOD-OVEN BAKED BEEF TENDERLOIN 32 €

Truffle-Madeira sauce, parmesan, rosemary potatoes

WOOD-OVEN BAKED LAMB RACK 37 €

Truffle potato cream, roasted carrots, wine sauce

CRISPY CHICKEN MILANESE 22 €

Tomato sauce, mozzarella, parmesan,
Sorrento lemon mayonnaise

DESSERTS

ITALIAN KISS 11 €

Chocolate cake, cherries

TIRAMISÙ 9 €

Pistachio gelato

PANNA COTTA 8 €

Wild strawberries, strawberries

ITALIAN CHEESES 12 €

Truffle honey, grissini

GELATO SELECTION 8 €