



5-COURSE TASTING MENU / 65 €
the tasting menu is served for the whole table

SNACKS

ITALIAN BAKED GOODS for one / 3 €
grissini, focaccia, olive oil, tapenade, balsamic

SHREDDED BEEF CHEEK & CROQUETTE / 8 €
raspberry-balsamic aioli, parmesan, truffle

NÖVA CAVIAR 20 g / 50 g / 60 € / 120 €
mini blinis, sour cream, chives

APPETIZERS

BRUSCHETTAS / 14 €
elk tartare & truffle, pumpkin & stracciatella,
anchovies & red onion

CRISPY ARTICHOKE / 14 €
parmesan, truffle

WHITEFISH CARPACCIO / 16 €
seasonal garnish

ELK TARTARE / 17 €
chanterelle, hazelnut, crispy bread



PASTAS & RISOTTOS

CHANTERELLE RAVIOLI / 16 €
porcini broth, parmesan

PUMPKIN & SCALLOP RISOTTO / 19 €
pumpkin, scallop, blood orange

PAPPARDELLE RICCE CACIO E PEPE / 19 €
black truffle, egg yolk, guanciale

MAIN COURSES FROM THE WOOD-OVEN

PRAWNS PIL-PIL / 18 €
parmesan, herbs, ciabatta

CRISPY CHICKEN MILANESE / 18 €
tomato sauce, mozzarella, parmesan, Sorrento lemon mayonnaise

48H BRAISED BEEF CHEEK / 24 €
pepper sauce, fried potatoes, grilled onion

SEASONAL FISH / 28 €
early potatoes, garden greens, puttanesca

DESSERTS

TIRAMISÙ / 9 €
classic Italian gelato

ITALIAN KISS / 10 €
chocolate cake, cherries

VANILLA CAVIAR / 16 €
vanilla gelato, extra virgin olive oil, Növa caviar