

# ANTIPASTI



**"JOSPER" OVEN GRILLED SMOKED TROUT,  
EVO OLIVE OIL CRACKER,  
BOTTARGA AND GLACED ORANGE**

**19 €**

**STUFFED RABBIT, SAVOY CABBAGE AND CHESTNUT**

**19 €**

**EGG 61°C, RED CABBAGE CREME, TRUFFLE  
AND CRUNCHY TAPIOCA**

**19 €**

**SEASONED TARTARE FROM FILLET OF BEEF,  
CRISPY PUFF PASTRY  
AND GOAT'S CHEESE MOUSSE**

**19 €**

**POTATOES MILLEFEUILLE,  
"BAZENA" CHEESE FONDUE  
AND RED SHRIMPS TARTARE**

**19 €**

# PRIMI



**CREAMY RISOTTO WITH BUFFALO MILK BRIE CHEESE,  
SCALLOPS WITH CACAO BUTTER AND LEMON POWDER**

**20 €**

**SMOKED "CACIO E PEPE" FUSILLONE**

**20 €**

**RAVIOLI FILLED WITH VENISON, TYME BUTTER  
AND CARAMELIZED HAZELNUTS**

**20 €**

**SQUARE SPAGHETTONI WITH RED BEETS SAUCE,  
BLACK GARLIC AND "JOSPER" OVEN GRILLED SQUID**

**1920 €**

**DOUBLE EGG YOLK TAGLIATELLE,  
TRUFFLE AND FOIS GRAS**

**23 €**

# SECONDI



**FLAMBÉED FILLET OF BEEF WITH PEPPER  
AND HERBS BUTTER**

**35 €**

**"JOSPER" OVEN GRILLED SALMON,  
PARSLEY SPONGE  
AND WILD FENNEL MOUSSE**

**26 €**

**SMOKED LOW TEMPERATURE COOKED AUBERGINE,  
SWEET POTATOES, PECAN NUTS  
AND SHIITAKE MUSHROOMS**

**23 €**

**BELLY OF "MAIALINO", MASHED TOPINAMBUR,  
GROPPELLO WINE SAUCE  
AND JERUSALEM ARTICHOKE**

**28 €**

# SECONDI ALLA BRACE

GRILLED IN THE JOSPER



**RIB-EYE-STEAK**

7,50 € / hg

**STEAK FLORENTINE STYLE**

8,50 € / hg

**GRILLED BEEF FILLET**

33 €

## SUPPLEMENTS

**SMALL MIXED SALAD 4,50 €**

**MIXED SALAD 6 €**

**ROASTED POTATOES 6 €**

**SEASONAL VEGETABLES 6 €**