

# IMPASTO

FOCACCIA - 5 -  
Pain focaccia maison, huile d'olive

OLIVE MARINATE - 7 -  
Olives marinées

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INSALATA MISTICANZA - 16 -  
Salade de laitue boston, endives, radicchio, noisettes

STRACCIATELLA - 28 -  
Fromage straciatella, tomates ancestrales, olives, pollen de fenouil

ASPARAGI - 22 -  
Asperges, guanciale, jaune d'oeuf, pecorino

CRUDO DI PESCE - 24 -  
Bar cru, concombres, pamplemousse, pistaches, huile à la ciboulette

TARTARE DI TONNO - 25 -  
Tartare de thon yellowfin, aioli, ciboulette

POLPO - 25 -  
Pieuvre, pommes de terre, pesto

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GNOCCHI DI RICOTTA - 26 -  
Sauce tomate basilic, parmigiano reggiano

TAGLIATELLE - 34 -  
Morilles, poivre noir, sauce beurre, parmigiano reggiano

MAFALDE - 32 -  
Ragu d'agneau, tomates, chili, aubergines, menthe

ELICOIDALI ALL' AMATRICIANA - 30 -  
Sauce tomate, guanciale, oignons, vin rouge, chili, pecorino

OCCHI - 32 -  
Farçis avec ricotta, pois, citron, pecorino

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ARAGOSTA - 68 -  
Homard poché au beurre, asperges, citron, basilic, bisque d'homard

BRANZINO - 36 -  
Bar, pommes de terre, radis, beurre blanc, caviar mujol

PESCE SPADA PUTTANESCA - 38 -  
Espadon grillé, tomates, oignons, câpres, olives

MAIALE - 38 -  
Côtelette de porc grillée, salade d'endives & jambon, câpres, sauce piémontaise

ROTOLO DI AGNELLO - 42 -  
Roulade d'épaule d'agneau, yogourt de brebis, dent-de-lion, gremolata, pollen de fenouil

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MENU POUR LA TABLE  
4 Services à partager  
- 85 \ pers. -

# IMPASTO

FOCACCIA - 5 -  
Homemade focaccia bread, olive oil

OLIVE MARINATE - 7 -  
Marinated olives

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INSALATA MISTICANZA - 16 -  
Boston lettuce salad, endives, radicchio, hazelnuts

STRACCIATELLA - 28 -  
Stracciatella cheese, heirloom tomatoes, olives, fennel pollen

ASPARAGI - 22 -  
Asparagus, guanciale, egg yolk, pecorino

CRUDO DI PESCE - 24 -  
Raw seabass, cucumbers, grapefruit, pistachios, chive oil

TARTARE DI TONNO - 25 -  
Yellowfin tuna tartare, aioli, chives

POLPO - 25 -  
Octopus, potatoes, pesto

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GNOCCHI DI RICOTTA - 26 -  
Tomato & basil sauce, parmigiano reggiano

TAGLIATELLE - 34 -  
Morels, black pepper, butter sauce, parmigiano reggiano

MAFALDE - 32 -  
Lamb ragu, tomatoes, chili, eggplant, mint

ELICOIDALI ALL' AMATRICIANA - 30 -  
Tomato sauce, guanciale, onions, red wine, chili, pecorino

OCCHI - 32 -  
Stuffed with ricotta, peas, lemon, pecorino

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ARAGOSTA - 68 -  
Butter poached lobster, asparagus, lemon, basil, lobster bisque

BRANZINO - 36 -  
Seabass, potatoes, radishes, beurre blanc, mujol caviar

PESCE SPADA PUTTANESCA - 38 -  
Grilled swordfish, tomatoes, onions, capers, olives

MAIALE - 38 -  
Grilled pork chop, endives & ham salad, capers, piemontese sauce

ROTOLO DI AGNELLO - 42 -  
Lamb shoulder roll, sheep's yogurt, dandelion, gremolata, fennel pollen

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MENU FOR THE TABLE  
4 Courses to share  
- 85 \ pers. -