

“ We love to
eat, taste and
share...
one spoonful
at a time.”

Tbsp.

Festa!

Our definition of a tasting menu.
Perfect for those who want to
share.

FIRST ROUND (CHOOSE 3) Served with Bread Selection

Burrata & Focaccia -
Tomato Confit, Marinated
Eggplant

Fonduta -
Cacio y Pepe Fonduta,
Gnoccho Fritto

Parmigiana -
Baby Eggplant, Pamigiano,
Tomato Sauce, Ricotta

Carpaccio -
Raw Beef, Arugula, Truffled Egg
Yolk, Parmigiano-Walnut Foam,
Aged Balsamic

Salumi And Formaggi -
Marinated Vegetables, Selection
Of Local And Imported Cold
Cuts And Cheeses

Buccino Gratinato -
Whelk Viennoise with Anchovy
Butter

Calamari -
Fried Squid, Lemon Confit Aioli,
Persillade with Capers

SECOND & THIRD ROUND

FRESH PASTA (CHOOSE 2)

Paccheri -
Squash, Prosciutto, Cherry
Tomatoes, Arugula, Parmigiano

Gnocchi -
Braised Veal Ragu, Pecorino

Orecchiette -
Italian Sausage, Brocolini,
Parmigiano

Tagliatelle -
Tartufata, Mushrooms, Ricotta

Agnolotti -
Parmigiano Broth,
Cauliflower, Ricotta

SIGNATURE DISH (CHOOSE 2)

Ciambotta -
Tomato, Zucchini, Eggplant,
Fregola Sarda

Baccala -
Cod, Livornese Sauce, Olives,
Artichokes, Potatoes

Macreuse -
Chinotto Braised Beef Shoulder,
Orgetto, Glazed Carrots

Cornovaglia -
Cornish Hen, Mushrooms,
Crispy Green Olive Polenta,
Pepperonata

Whole Roasted Fish -
Brussels Sprouts Sauerkraut,
Grilled Vegetables

DESSERTS

Dolcetti - Selection of
Sweets for the Table

70/pers.

À la carte
menu

APPETIZERS

Rustic Focaccia

Classic, Garlic & Roasted
Peppers 9

Buratta, Cherry Tomatoes,
Marinated Eggplant 18

Fig, Gorgonzola, Speck,
Shallot confit 19

Insalata Veneto - Treviso, Asiago,
Smoked White Bean Puree, Sea
Buckthorn Vinaigrette

16

Buccino Gratinato - Whelk
Viennoise With Anchovy Butter

18

Parmigiana - Baby Eggplant,
Pamigiano, Tomato Sauce,
Ricotta

17

Midollo - Bone Marrow,
Zucchini Scapece, Pangrattata,
Crostino

17

Carpaccio Di Manzo - Raw Beef,
Arugula, Truffled Egg Yolk,
Parmigiano-Walnut Foam, Aged
Balsamic

21

TO SHARE

Antipasto Platter
(A classic!)

Charcuteries And Cheeses, Crostini,
Pickled Vegetables,

31

Super-Fresh Oysters

Served with a Sea-Buckthorn Mignonette Sauce

6 un. / 18 12 un./ 32 18 un./ 45

Handmade Mozzarella
Stick (5x)

Caraway Rye Crust, Truffle Infused Honey,
Pickled Chili Peppers

18

FROM THE CUCINA

Tagliata -
Flap Steak, `Nduja Butter,
Swiss Chard, Ancient Grains,
Giardiniera

32

Cornovaglia -
Half Cornish Hen, Crispy Green
Olive Polenta, Mushrooms,
Pepperonata

27

Black Cod -
Tuscan Cabbage, White Bean
Nage, Pancetta, Sauce Vierge

37

Quebec Wagyu Double
Cheeseburger -
House Focaccia Bun, Buffalo
Mozzarella, Petite-Patrie Smoked
Pancetta, Heirloom Tomatoes,
Pesto Mayo, Fries Or Salad

31

FRESH PASTA

Paccheri -
Squash, Prosciutto, Cherry
tomatoes, Arugula, Parmigiano

Never Enough Cheese!
Add Burrata (100g.) +12

23

Risotto -
Basil Oil Poached Red tuna,
Tomato Confit, Sicilian Black
Olives, Capers, Basil

33

Cavatelli -
Peas, Lemon Butter, Ham Broth,
Mint, Fried Shallots

23

Tagliatelle Rossi -
Sun-dried tomato cream,
Spinach, Shrimps

Add Burrata (100g.) +12

28

CUT & CATCH

Grilled Tomahawk Steak

Served With Grilled Vegetables,
Fingerling Potatoes and Truffle Jus

Market Price

Fresh Whole Fish Of The Day

Served with Brussel Sprout Sauerkraut
and Grilled Vegetables

Market Price

DESSERT

Tiramisu -
The original !

13

Gianduja Croquettes -
Praline Ice Cream with Orange
Confit

11

Grape And Red Wine Sorbet -
Pan-Roasted Grapes, Olive Oil
Cake, Pistachios And Ricotta

13