



## ANTIPASTI

### RAVIOLINI IN BRODO

Raviolini de fromage servi dans in consommé de poulet  
*Fresh cheese Raviolini served in a chicken consommé*

### VERDE

Laitue verte, vinaigrette italienne, saba  
*Leafy Greens, Italian dressing, saba*

### TONNO (+6)

Thon a nageoire jaune, sauce olivata, pistaches  
*Yellowfin tuna, olivata sauce, pistachio*

### BURRATA CAPRESE (+7)

Burrata de pouilles, tomates, pesto de basilic, huile d'olive, balsamique  
*Pugliese burrata, tomato, basil pesto, olive oil, balsamic*

### POLPO (+10)

Patates, olives, oignons rouges, aioli  
*Potato, olives, red onions, aioli*

### INSALATE CEASAR

Pancetta, pain de campagne, parmigiano reggiano 24-mois  
*Pancetta, Sourdough, 24-month parmigiano reggiano*

PANE. OLIO D'OLIVA E OLIVE (+6)



## PRIMI



### CARNE E PESCE

#### POLLO FRANCESE

Poulet bio grillé, sauce *Francese*, servi avec salade de tomates et fromage de chèvre

*Grilled organic chicken breast, Francese sauce, served with a tomato & goat cheese salad*

#### PESCE DEL GIORNO (+7)

Poisson du jour, fregula, salsa verde

*Daily catch, fregula, salsa verde*

#### AGNELLO SCOTTADITO (+10)

Côtelettes d'agneau d'Alberta, patates, verdure, chimichurri

*Alberta prime lamb chops, potato, greens, chimichurri*

### DAL PASTAIO

#### PACCHERI CON FUNGHI

Champignons, persil, crème de parmigiano reggiano

*Mushroom, parsley, parmigiano reggiano, cream*

#### PICI CACIO E PEPE

Fromage Canestrato d'Aspromonte, poivre noir

*Canestrato d'Aspromonte cheese, black pepper*

#### GNOCCHI POMODORO

Gnocchi de Ricotta, tomates de Pouilles, huile de basilic

*Ricotta gnocchi, Pugliese tomatoes, basil oil*

## PIZZETTE

### PISTACCHIO E MORTADELLA...

Mortadelle, burrata, pistaches / *Mortadella, burrata, pistachio*

### MARGHERITA

Tomates, stracciatella / *Tomato, Stracciattella*



## DOLCI

### BACI DI CASA

Truffle italienne au chocolate et noisette

*Chocolate and hazelnut truffle*

### PANNA COTTA

Panna cotta, cerises amarena, brisures de meringue  
*Whipped Panna cotta, amarena cherries, meringue shards*





CUCINA  
BOTTEGA  
E VINO

# CICCHETTI



<b>BATTUTA DI MANZO</b> .....	<b>24</b>
Beef tartar with classic dressing on brioche	
◆ ITALIAN WHITE STURGEON CAVIAR +36\$	
<b>ACCIUGA &amp; BURRO</b> .....	<b>16</b>
Cantabrian anchovies, Cows Creamery cultured butter (IPE), brioche	
<b>FOCACCIA, OLIO D'OLIVA E OLIVE</b> .....	<b>6</b>



# CRUDI

**CAPELANTE**  
Scallops, almonds, apples, chillies, mint  
**23**

**OSTRICHE**  
Mignonette, lemon  
**6/24**

**TONNO**  
Yellowfin tuna, olivata sauce, pistachio  
**24**

# ANTIPASTI

**BURRATA PUGLIESE**.....**28**  
Fennel pollen, Linden raw honey, evo  
◆ TRUFFLE +16\$

**FRITTO AMALFITANA**.....**27**  
Cod, oysters, olives, lemon

**POLPO**.....**32**  
Potato, olives, red onions, aioli

**VITELLO TONNATO**.....**27**  
Veal, tuna mayo, pickled shallot, radish, caper berries

# INSALATE

**CAESAR**.....**20**  
Pancetta, Sourdough, 24-month Parmigiano Reggiano

**INDIVIA**.....**21**  
Endive, walnut, Sourdough, piave, honey and anchovy dressing

**VERDE**.....**19**  
Leafy Greens, Italian dressing, saba

**POMODORI**.....**20**  
Tomato, onions, goat cheese, pine nuts

# PIZZETTE

MARINARA .....	15	MARGHERITA .....	17
Fresh tomato, oregano, garlic, anchovies		Tomato, stracciatella	
PISTACHIO E MORTADELLA .....	19	PROSCIUTTO E PESTO .....	19
Mortadella, burrata, pistachio		Basil pesto, fior di latte pine nuts, arugula, prosciutto	

## FOCACCIA DI RECCO

Ligurian style focaccia stuffed with stracchino cheese

29

# DAL PASTAIO

FUNGHI & FUNGHETTI .....	32	TAGLIATELLE PAGLIA & FIENO .....	31
Mushroom, parsley, Parmigiano Reggiano, cream		Ragù bianco, Parmigiano Reggiano	
RIGATONI AMATRICIANA .....	29	CAVATELLI ALL' ONDA .....	32
Guanciale, tomato, pecorino		Scampi sausage, white wine, tomatoes, chilli	
RAVIOLI AL MATTARELLO .....	33	AGNOLOTTI DEL PLIN .....	35
Fresh Ricotta, Pugliese tomatoes, basil oil		Braised rabbit, jus, butter, sage, burnt leek	

# AL TAVOLO

## FETTUCINE ALFREDO

*"Ricetta Autentica"*

Fresh egg fettuccine, cultured butter, vacche rosse parmigiano

◆ SUPP. TRUFFLE 8\$ PP / CAVIAR 36\$/10GR

( min 2 pp ) 22/PP

## TORTELLINI IN BRODO

Bolognese trilogy, chicken consommé

( for 2 pp ) 42

## VITELLO ALLA MILANESE

Bone-in milk fed veal "Milanese", lemon

◆ "ALLA PARMIGIANA" TOMATOES. FIORE DI LATTE +10\$

( for 2-4 pp ) 145

TIRAMISU ◆ SUPP. AMARO 1 OZ. 8\$ ( for 3-4 pp ) 38

# SECONDI

## POLLO AL MATTONE

Organic chicken, fondant potatoes, "Francese" sauce

38

## BRANZINO

( HALF OR WHOLE )

Grilled seabass, greens, scorched salsa verde

49 / 98

## FILETTO DI MANZO

8oz Alberta Beef tenderloin, Diana Sauce

65

## CAPELANTE

Seared scallops, basil & fennel marbled sauce, herb salad

52

## AGNELLO SCOTTADITO

Alberta prime lamb chops, chimichurri

51

# CONTORNI

## FUNGHI ARROSTITI

Roasted mushrooms, rosemary garlic

## PURÈ DI PATATE

Mash potato, cultured butter, chives

## PATATE FRITTE

Yukon gold potato, aioli

## VERDURA

Seasonal vegetables

9