ANTIPASTI

Burrata Pugliese (V)(D)
Heirloom tomato salad, shallot,
Taggiasca olives breadcrumbs
8

"Essenza"Carpaccio di Manzo (GF)(D)(N)
Thin sliced Wagyu beef, radicchio salad,
hazelnut dressing, pecorino
9

Mosaico di Mare (SF) (GF)
Scallops crudo, cured salmon,
prawn carpaccio, orange & fennel salad
salmon roe & orange sauce
12

Frittura Mista all'Italiana con Salsa al Nero di Seppia (SF)(D)
Calamari, shrimp, sea bream,
spicy squid ink sauce
10

Frittelle di Pasta (V)(D)
Bucatini cacio e pepe croquettes
6

Vitello Tonnato della Domenica (D)(GF)
Chilled veal roast, tuna & caper sauce
9

PIZZA

"Essenza" Margherita (V)(D)
San Marzano tomato sauce, burrata,
fresh basil, oregano
8

Costiera (SF)(D)(N)
Fior di latte mozzarella, marinated red prawns,
basil pesto, "Essenza" prawn sauce
12

Rustica (D)
Fior di latte mozzarella, fontina, rosemary
sliced potatoes, cured beef bresaola
10

5 Formaggi (V)(D)
Fior di latte mozzarella, Fontina,
Gorgonzola, Grana Padana,
whipped ricotta
8

PASTA

Tagliolini agli Asparagi (V)(D)
House tagliolini, green asparagus,
Parmigiano Reggiano fondue, egg yolk,
truffle oil
8

Paccheri "Sciué Sciué" (V)(D)
Cherry tomatoes sauce, basil,
Parmigiano Reggiano sauce
8

Ravioli ripieni all"Aragosta (D)(SF)
House lobster filled ravioli pasta,
lobster bisque, anchovy cream
16

Pappardelle con Polpette d'Agnello (D)
House pappardelle, lamb &beef
meatball ragu, mint, pecorino
11

Spaghetti alle Vongole e Zafferano (D)(SF)
House spaghetti, clams, saffron water
bottarga, lemon, chilli, garlic
12

Lasagna Classica (D)
House lasagna pasta, Wagyu beef ragu,
bechamel sauce, Grana Padano
14

(V) Vegetarian **(VG)** Vegan **(GF)** Gluten Free **(D)** Dairy **(N)** Nuts **(SF)** Shellfish

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SECONDI

Tonno Scottato
Seared red tuna, mixed vegetable caponata, sweet onions, herbed breadcrumbs
14

Galletto Ruspante (D)(GF)
Salt-brined & dry-aged roasted yellow chicken, dijon mustard, herb, paprika
16

Parmigiana di Melanzane in Casseruola (V)(D)
Fried sliced eggplant, buffalo mozzarella, rich tomato sauce
8

Cotoletta Milanese Tradizionale (D)
Crispy veal chop, rocket salad leaves, Parmigiano Reggiano
18

Carré d'Agnello Scottadito (D) (GF)
Slow cooked charcoal grilled lamb chops, mashed potatoes, marinated vegetables
18

Tagliata "al Pepe verde" (D)
Charcoal grilled Wagyu beef, green peppercorn juice
Tenderloin 200 gr 20
Rib-eye 400 gr 35

CONTORNI

Patate Rustiche (D)(V)(GF)
Baked potatoes, butter, herbs
3

Broccolini Aglio e Olio (GF)(VG)
Sauteed tender stem, broccoli chili oil, garlic
3

Insalata Rucola e Pere (N)(V)(D)(GF)
Rocket & pear salad, honey mustard dressing, pecorino, pine nuts
3

Insalata di Pomodori (GF)(VG)
Tomato salad, shallot dressing, basil
3

DOLCI

Tiramisù della Casa (D)
Biscuit, espresso, mascarpone cream grated dark chocolate
7

Semifreddo Pistacchio e Lampone (D)(N)
Pistachio & Raspberry semifreddo yogurt espuma, meringue
5

Gianduja Piemontese (D)(N)
Three textures chocolate piedmont gianduja, hazelnuts praline
5

Panna Cotta alle Mandorle (N)
Almond, agave syrup, fresh orange, grapefruit, cress
5

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