

starter

Tomato ceviche

Tomatoes marinated in citrus, coriander and red pepper
paste
9€

Vitello Tonnato

Slow cooked veal fillet with a tuna cream & fried capers
18€

Fire and ice

Stracciatella & N'duja Calabrian Sausage
16€

Burrata

Creamy burrata and cherry tomatoes
Extra anchovies +3,5€
14€

main course

La bolognese n'existe pas

Pasta fresca with a Black Angus Ragù and Tuscan sausage

30€/200gr

40€/300gr

Teriyaki Salmon

Slow cooked salmon fillet served with rice and pak choi

24€

Miso Eggplant

Oven roasted miso aubergine

17€

Black angus beef fillet

Slow cooked Black Angus beef fillet served with Eryngii mushroom and polenta Galani

30€

Scamorza toast

Scamorza & Eryngii mushrooms served over signature Bread from Fine Bakery

15€

dessert

Venitian sabayon

Sprinkled with almond crunch and strawberries

7€

Carlo'original

Basil pannacotta & raspberry coulis

7€

Passion fruit sgroppino & Penja pepper

Partly dessert, partly cocktail. Tasteful.

10€

Espresso Martini

Absolut Vodka, Mister Black coffee, espresso

14€