

# 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  
16€

## 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

7,5€

## Carlo'original

Basil pannacotta & raspberry coulis

7,5€

## Passion fruit sgroppino & Penja pepper

Partly dessert, partly cocktail. Tasteful.

10€

## Chocolate lava cake

55% Dark Chocolate, crumble & vanilla ice cream,

9€

## Espresso Martini

Absolut Vodka, Mister Black coffee, espresso

14€