

STARTERS

Mozzarella Royal <i>Homemade Mozzarella, Cured Vegetables & Dried Tomatoes</i>	18
Green Salad <i>Romaine, Radicchio & Cucumber Dressing</i>	9
Octopus <i>Coriander & Onion Bell Pepper Salsa</i>	18
Amberjack <i>Raw Marinated, Lemon, Buttermilk, Melon & Taggiasca Olives</i>	20

PASTA & RISOTTO

Spaghetti <i>Cream, Butter & 10 Gram Alba Truffle</i>	120
Bolognese <i>Beef, Pork, Tomato, Celery, Carrot & Parmigiano</i>	28
Risotto <i>Porcini & Acquerello Reis</i>	25
<i>+Alba Truffle per Gram</i>	10

MAINS

Cacciucco <i>Fish & Shellfish Soup with Grilled House Bread</i>	28
Sea Bass a la Grenoble <i>Potato Mousseline, Capers, Lemon & Parsley</i>	36
Dry Aged Entrecôte <i>Celeriac Purée & Charred Leek</i>	56
Salsiccia <i>Homemade Salsiccia, Koshi, Potato Purée, White Beans</i>	28
Secreto <i>For Two</i> <i>Iberian Acorn-Fed Pork, Honey from our Roof, Batatas a Murro & Tomato Salsa</i>	62
Braised Veal Shank <i>For Four or More</i> <i>Grilled Salad & Potato Purée</i>	140
<h2>DESSERT</h2>	
Rosemary Crème Brûlée <i>Bitter Orange Sorbet</i>	9
Tiramisu	9
Castagnen Crème <i>Baba au Rhum, Chestnut Ice Cream & Whipped Cream</i>	9