



January Exclusive Experience



A collection of classic Italian winter dishes from Piedmont down to Sicily, all redesigned but keeping the same authentic taste.



Starters

- .Uovo carbonaro su crema di patate, pancetta croccante ed olio al tartufo
- .Low temperature soft egg on potato cream, crispy pancetta, truffle oil



Pasta is a queen

- . Timbalo di pasta alla siciliana, ragout napoletano 30 ore, mozzarella. in sfoglia di melanzane
- sicilian style baked pasta, neapolitan ragout 30 hrs, mozzarella. in crust of eggplants and pastry



Entrée

From the never-ending Italian cuisine archive:



- .Spezzatino di manzo al barolo con polenta ed erbe
- Barolo piedmont beef stew, with polenta cream and herbs

The sweets

Live Made Apple pie Tiramisu'



Caffe e Ammazzacaffe

Translated in, the coffee killer, and consisting of:



- .Live made moka coffee (we only use Neapolitan master roasters "Kimbo")
- .After dinner Italian Home made limoncello family recipes



water, live made coffee, home made limoncello. included

Wine list and corkage fee available