

VIVACE

MENÙ *alla CARTA*

ANTIPASTI

ARANICINI AGLI SCAMPI
Deep fried risotto croquettes with seafood
mayonnaise & lime
145

BURRATA CÔTE D AZUR
Datterino tomatoes, fennel, pomegranate,
black olives & melon
155

FRITTO DI CALAMARI
Zucchini, fermented garlic aioli,
basil & lemon
150

CRUDO DI PESCE
Saku tuna, sea bass & thinly sliced salmon
served with lemon emulsion &
bergamot
195

CARPACCIO DI MANZO
Aged Wrångebäck cheese, grilled arugula
aioli, green apple, bread crisp, olive oil
& balsamico vinegar
195

SALUMI MISTI
Mixed Italian charcuterie & cheeses,
served with focaccia bread, olives, capers,
artichoke cream & tapenade
245

OSTRICA
Classic fines de claires oysters with gin &
mignonette or "al peperocino-spicy"
40/each eller 195/half a dozen

ASPARAGI BIANCHI AA
Truffle mascarpone sauce, green asparagus
salad, radish & focaccia crouton
195

PIZZA NAPOLETANA

DIAVOLA
San Marzano tomato, Fior di latte, nduja,
salami ventricina, chili & red onion
255

TARTUFATA BIANCO
Truffle cream, Fior di latte, fresh truffle,
zucchini salad & Datterino tomato
295

SAN DANIELE
San Marzano tomato, Fior di latte,
San Daniele ham, arugula & parmesan
255

GAMBERI
San Marzano tomato, Fior di latte,
chili marinated scampi, parsley, lemon,
basil & garlic
275

PRIMI *e* SECONDI

BIGOLI DI PRIMAVERA
Fresh pasta with burrata, pistachios, spinach,
lemon, pickled onion & broccolini
235

LINGUINE FRUTTI DI MARE
Fresh linguine pasta with lobster, gamberetti,
vongole & mussels served with tomato,
basil & lemon
310

PASTA ALLA GENOVESE
Braised veal, white wine, spring onions &
aged Scamorza Stagionata cheese
265

RISOTTO AGLI ASPARAGI
Classic risotto with green asparagus,
saffron & eatable flowers
255

PESCATO DEL GIORNO
Catch of the day! Grilled and seasoned with
raz el hanout, lemon & herbs, mediterranean
salad with melon, citrus fruits, pomegranate,
fennel, tomatoes & arugula
325

ENTRECÔTE ALLA GRIGLIA
Parmesan french fries, beef jus flavored with
lemon & browned butter, truffle dip &
summer vegetable salad
425

If you have any questions about the content of the food, please ask your waiter.