

# Carciofi season

*...and cocktails*

**Sardinian spiny artichoke salad with pear,  
24-month Parmesan cheese, orange, pecans and radishes 18€**

Y RECOMMENDED COCKTAIL "LADY VARESE" 13€

*Pear cordial, agricultural rum, lime juice  
Dolce, Fruttato*

**Roman-style artichoke pie  
accompanied by blackened Roman pecorino cheese fondue 22€**

Y RECOMMENDED COCKTAIL "MGYFC" 13€

*Apple, passito, family vodka  
Sweet, Sour*

**Home-made tagliolini made with hemp flour  
with artichoke carbonara and tuna cheeks 26€**

Y RECOMMENDED COCKTAIL "CACTUS" 13€

*Shiso gin, sage syrup, cardomom bitter, absinthe ginger beer, lime  
Mule, Fresh and Spicy*

**Risotto (San Massimo reserve rice) with artichokes, lemon and liquorice 24€**

Y RECOMMENDED COCKTAIL "MILANO OAXACA" 13€

*Metzal, vetz, muscovado sugar syrup, yellow chartreuse  
Sour, Fresh, Persistent*

**Mediterranean tuna belly cooked bbq  
with artichoke "alla giudia", its cream and yuzu gel 33€**

Y RECOMMENDED COCKTAIL "PUMPKIN PUMP" 13€

*Dark rum, pumpkin extract, cinnamon  
Punch, Autumnal, Spicy*

**Pistachio Sbrisolona, bergamot mousse, bergamot gel,  
dark chocolate ganache and cocoa beans,  
artichokes cooked at low temperature 12€**

Y RECOMMENDED COCKTAIL "MR. MILANO" 13€

*Bitter fusetti, bulleit rye, dark chocolate-infused vermouth, honey mix  
Warm, Enveloping*

**Tasting menu 75€**

- One starter of your choice
- One first course of your choice
- Tuna belly
- Dessert
- Small pastry

**Coktail Paring 40€**

# Carciofi season

*...and wine*

**Sardinian spiny artichoke salad with pear,  
24-month Parmesan cheese, orange, pecans and radishes 18€**

 **RECOMMENDED WINE “ANIMAE PROSECCO, VALDOBBIADENE PROSECCO SUPERIORE DOCG” 8€**  
*Organic, vegan, no added sulphites*

**Roman-style artichoke pie  
accompanied by blackened Roman pecorino cheese fondue 22€**

 **RECOMMENDED WINE “VERMENTINO SARDO RENOSU DETTORI” 7€**  
*Fresh and snappy with its floral scents*

**Home-made tagliolini made with hemp flour  
with artichoke carbonara and tuna cheeks 26€**

 **RECOMMENDED WINE “SAUVIGNON BASTIANICH 2019” 9€**  
*Savoury and enveloping*

**Risotto (San Massimo reserve rice) with artichokes, lemon and liquorice 24€**

 **RECOMMENDED WINE “VALPOLICELLA RIPASSO FIDORA BIOLOGICO 2019” 9€**  
*Dry, harmonious and velvety*

**Mediterranean tuna belly cooked bbq  
with artichoke “alla giudia”, its cream and yuzu gel 33€**

 **RECOMMENDED WINE “PINOT NERO TENUTA STELLA 2019” 9€**  
*Organic, fresh and elegant, has a pleasant tannin aftertaste*

**Pistachio Sbrisolona, bergamot mousse, bergamot gel,  
dark chocolate ganache and cocoa beans,  
artichokes cooked at low temperature 12€**

 **RECOMMENDED WINE “PASSITO DI PANTELLERIA SULTANO 2014” 12€**  
*Full, sweet and aromatic*

## Menu degustazione 75€

- One starter of your choice
- One first course of your choice
- Tuna belly
- Dessert
- Small pastry

**Wine Paring 35€**