

LA CARTA PAESANA

🌿 Montanara (mini fried pizza)	65,-
🌿 Ciurillo ripieno (2x fried zucchini flower with ricotta & cheeses)	130,-
Ricciola alla giardiniera (Hiramasa fish with pickled & preserved veggies)	150,-
Veal tongue “tonnata” (braised veal tongue, tuna emulsion & capers)	140,-
Sasa’s beef tartare (danish beef, red onion, parmesan & breadcrumbs)	150,-
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Pasta with scampi (langoustine)	300,-
🌿 Pasta & piselli (fresh peas, mint & pecorino)	185,-
Pasta alla genovese (onion and beef ragout)	200,-
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Braised veal cheek & braised romana salad	250,-
🌿 Coral tooth mushroom trifolato (pulled mushroom, garlic, chili & spinach frittata)	195,-
Polpo & patate (roasted Octopus & potatoes)	250,-
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Delizia al limone	85,-
Almond sorbet, chocolate & coffee	95,-

We suggest to have 3 to 4 dishes per person

Filter water 30 dkk per person

Fidati di Davide
trust Davide

Antipasto Paesàno
starter
pasta course
main course
coffee & water

595,- PP

the sharing menu must be taken by the whole
table

Wine
3 glasses
400,- PP

4 glasses
500,- PP

Ask your waiter for the non alcohol options

