

# appetizers

SELECTION OF FOCUS CURED MEATS AND LOCAL  
CHEESES WITH FIG JAM (7)

18€

SAN DANIELE RAW HAM  
DOP 24 MONTHS WITH BURRATA STRACCIATELLA  
AND CRUSCO PEPPER (7)

18€

PURPLE CABBAGE FLAN  
WITH A SOFT AND FONDUE HEART  
OF PARMIGIANO REGGIANO AGED 24 MONTHS (1-7)

12€

CRUSTS WITH TARTARE SEARED WITH MELTED  
BRIE (1-7)

FRISA WITH TOMATO  
CRUSHED PIENNOLO AND BASIL (1)

10€

CHEF'S MEATBALLS WITH GREEN SAUCE (1-7-8-11)

10€

GOAT'S CHEESE  
ON SEARED ENVY AND RED FRUIT COULIS (7)

12€

# Tartare

## MEDITERRANEAN TARTARE

ROCKET, CHERRY TOMATOES, TAGGIASCA

OLIVES, TABASCO

20€

## TARTARE FOCUS

STRACCIATELLA, SPILINGA 'NDUJA,

CRUMBLE OF BURNT WHEAT TARALLI (1-7)

23€

## MARROW TARTARE

VEAL MARROW, ROSEMARY, MALDON SALT

23€

## FRENCH TARTARE

MUSTARD, SHALLOT, PARSLEY, CAPERS,

ANCHOVY, EGG, COGNAC, WORCHESTER

SAUCE (3-4-10)

22€

# First Courses

STROZZAPRETI WITH BUTCHER'S RAGÙ

FIORDILATTE AND PARMESAN CHEESE (1-7)

€14.00

CANNELLONE

RICOTTA AND HERBS, TOMATO (1-7)

€13.00

# Tagliata

MODENA TAGLIATA REDUCTION OF  
BALSAMIC VINEGAR AND PARMIGIANO  
REGGIANO FLAKES, SONCINO (7)

24€

TREVISO TAGLIATA SEARED TREVISANA AND  
DOP GORGONZOLA FONDUE (7)

24€

BELGIAN SLICED ENDIVE, TOASTED ALMOND  
FLAKES (8)

24€

EASY CUT ROSEMARY AND MALDON SALT

22€

# Not only Beef

GRILLED BREAD CROUTONS  
WITH BUTTER AND ANCHOVIES

13€

GRILLED OCTOPUS ON BROAD BEAN CREAM,  
ROSEMARY OIL, CONFIT CHERRY TOMATOES (14)

21€

# The specials

VEAL CUTLET MILANESE-STYLE WITH  
ROCKET SALAD AND CHERRY TOMATOES  
(1-3-5-6-8)  
25€

BABY BACK PORK RIBS COOKED OVERNIGHT  
AT LOW TEMPERATURE AND BAKED  
POTATOES (1)  
22€

HAMBURGER WITH BREAD AND  
RUSTICHELLE CHIPS  
100% BEEF, CARAMELIZED ONION, FONTINA  
CHEESE, LETTUCE, TOMATO, GRILLED BACON  
AND MAYONNAISE (1-3-7-8)  
18€

FOCUS SPIKE POKER: (1-3-7-8)  
COCKEREL, SAUSAGES, LAMB AND  
BOMBETTE  
(RECOMMENDED FOR 3/4 PEOPLE)  
70€

HALF METER SPIT MIXED BOMBETTES  
(RECOMMENDED FOR 3/4 PEOPLE 18 PIECES)  
50€

# Salad

## CAESAR SALAD

CRUNCHY SALAD, GRILLED CHICKEN  
FILLETS, PARMESAN FLAKES, CAESAR  
SAUCE, CROUTONS (1-4)

13€

## SALAD FOCUS

MIXED SALAD, STRIPS OF BEEF WITH  
ROSEMARY, CHERRY TOMATOES, TAGGIASCA  
OLIVES, PARMESAN FLAKES AND GRILLED  
PEPPERS (7)

14€

## SMOKE SALAD

WHITE CABBAGE, SALMON, SONCINO AND  
SOY SAUCE

16€

# Marchigiana Beef

"MARCHIGIANA" BREED

THE MEAT IS OF EXCELLENT QUALITY. PINK, TENDER, FINE-GRAINED, WITH THE RIGHT DEGREE OF FAT INFILTRATION, CONTAINS MANY PROTEINS AND LOW LEVELS OF CHOLESTEROL

RIB 600GR.

32€

FIorentINA. 1,200 GR.

75€

FILLET 250 GR.

29€

CHATEAUBRIAND 500 GR.

55€

THE ENTIRE FILLET 1000 GR.

95€

ENTRECOTE 250GR.

28€

# Red Pezzata

THESE LOINS ARRIVE DIRECTLY FROM THE GREEN PASTURES OF THE AOSTA VALLEY, ACCOMPANIED BY THEIR THICK LAYER OF YELLOW FAT. GOOD PRESENCE OF MARBLING WHICH KEEPS THE MEAT SOFT AND MAKES IT PARTICULARLY TASTY. THE MATURATION TAKES PLACE IN OUR CELLS AND HAS A MINIMUM DURATION OF 45-50 DAYS.

RIB 600GR.

39€

FIorentina 1,200GR.

90€

# Spit

SPIT OF MIXED BOMBETTE FROM CAPOCOLLO (1-7-8)

17€

SKEWER OF LAMB CHOPS

23€

SKEWER OF SAUSAGES

MIXED OF OUR PRODUCTION (7)

16€

COOKER SPIT

RAISED ON THE GROUND WITH FOCUS SAUCE

22€

# Side Dishes

PURE BEAN BEANS AND TURNIP

6,50€

TOPS VEGETABLE CAROUSEL GRILLED IN SEASON

7€

BAKED POTATOES WITH ROSEMARY

5,50€

SALAD OF GREEN CABBAGE AND PURPLE, TOMATO  
AND MARINATED RED ONION

6€

RUSTICHELLE FRIES

5,50€

POLENTA STICKS FRIED WITH BLUE FONDUE (7)

6,50€



# Dessert

CHEF'S TIRAMISU (1-3-7-8)

7€

PINK LADY APPLE PIE WEEET PUFF PASTRY AND  
DRIED FRUITS (1-3-7-8)

7.50€

CHOCOLATE CAKE WARM HEARTED (1-3-7-8)

7€

CREAM CATALANA WITH MANGO FLAMBÉ (1-3-7)

7€

OUR ARTISANAL SORBETS (1-3-7-8)

6.50€

BABÀ WITH PISTACHIO SAUCE (1-3-7-8 )

7.50€