

ANTIPASTI

CAPRI	16,50€
Tomato tartare with two textures, stracciatella, Cantabrian anchovies, basil oil, lemon and fresh truffle	
RIBOLITA	14,50€
Warm kale, chard, mature potato and pinto bean soup	
LA LINGUA	18,50€
Tongue in green sauce with cassava and its juices	
BATTUTA DELLA FATTORIA	28,50€
Wagyu tartare, organic egg, balsamic almond mayonnaise and cucumber essence	
MAZARA 3.0	28,50€
Red prawn with prawn-head emulsion, passion fruit and Tajín	
POLPO	22,50€
Slow-cooked octopus, then chargrilled to finish, served on Canary Island potatoes and a Pecorino and Nduja foam	

PASTA & RISOTTI

ESTRELLA	22,50€
Textured sea bass ravioli infused in fish stock and topped with braised Canary black pork sauce	
GENOVESE & SALMOREJO	22,50€
Genovese-style rabbit plin with pecorino, pepper, basil and salmorejo sand	
LA CARBONARA	18,50€
Our traditional and unique carbonara	
LA PAPPARDELLA	22,50€
With a creamy 63° suckling Lamb ragu sauce, reduced jus and truffle	
SAPORE DI MARE	29,50€
Spaghettoni quadrati Aglio Olio e Peperoncino, real crab meat, Osetra caviar, seaweed and botarga di muggine	
BOCCONCINO	24,50€
Creamy lucinato kale risotto with smoked butter, cured pheasant, Mustard and pear sorbet	
UMAMI IODATO	28,50€
Oyster cream risotto, char-grilled oyster, seaweed, and sea urchin with a fruity touch	



FROM THE SEA

LA SPIGOLA Chargrilled sea bass served over vichyssoise, potato skins, black Canary Island pork gravy and air of its bones	26,50€
GUANCIA DI MARE Braised bluefin tuna cheeks with reduction sauce and turnip top cream with a spicy touch	33,50€
MARE E TERRA Glazed eel served on roasted pumpkin crumble with mascarpone cream and raspberry	32,50€

FROM THE LAND

LA TAGLIATA BOCCONCINO Wagyu rib roast tagliata with grilled teriyaki Jerusalem artichoke with cream, toasted hazelnut and fresh truffle*	39,50€
ORECCHIA DI ELEFANTE Breaded veal cutlet, Lardo di Colonnata, 36-month parmesan cream, organic egg and fresh truffle	36,50€
AGNELLO Pressed lamb, gravy made from its bones with saba, lamb chop and creamed antigua potatoes	32,50€

SEASONAL SUGGESTIONS

FUNGHI Sauteed selection of wild mushrooms, egg yolk & truffle	24,50€
TAGLIOLINO Homemade pasta with wild mushrooms & truffle	26,50€

** When truffles are in season. The Price may vary depending on whether
black truffle or white truffle is used*

*** For more information regarding gluten free products, please contact our staff*

TASTING MENU
«Il Bocconcino» 105€

Bocconcino appetizers

Our bakery

Tonno vitellato

Sapore di mare

La Carbonara de mar

Mare e terra

Mazara 3.0

Plin & Oro

Tortellini

Vaccinara 2.0

Agnello

Parmigiano & balsamico

Insalata Siciliana

Siglo XVI

Petits fours

TASTING MENU
«Identidad» 85€

Bocconcino appetizers

Our bakery

Tono vitellato

Mare e terra

Plin & Oro

La Carbonara

Vaccinara 2.0

Agnello

Parmigiano & balsamico

Insalata Siciliana

Siglo XVI

Petits fours

** Los Menus may vary depending on the seasonal availability of ingredients.*

*** Menus served at full table service.*

