

SPRING

ANTIPASTI

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| Brioche bread, whipped butter and Cantabrian anchovies “Codesa” | € 22 |
| Horse meat tartare, grilled marrow, marinated egg yolk, chives | € 20 |
| Adriatic sea bass carpaccio, glasswort, Ligurian oil, Maldon salt | € 22 |
| Grilled asparagus, smoked rice vinegar, parsley and breadsticks | € 16 |
| Buttered spring onions, tuna sauce , sweet and sour onion petals and spring flowers | € 16 |
| Selection of cheeses and mustard | X1 € 18 X2 € 25 |

OUR SELECTION OF CURED MEATS

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| “Antica Corte Pallavicina” Cup January 2025 | € 16 |
| Culatello DOP “Antica Corte Pallavicina” Gold Selection | € 20 |
| DOP Colli Piacentini: Coppa, salami, bacon and small giardiniera (2 pers.) | € 30 |
| Big XXL cunt “Calm Pig” Bettella 36 months | € 20 |

FIRST COURSES

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| Risotto, smoked milk, grilled broad beans and peas, lemon, mint | € 20 |
| Mezzelune with barley, stew, roast gravy and black truffle | € 20 |
| Passatelli, yellow miso cream, morels and elderberry | € 20 |
| Pisarei, garlic, oil, chili pepper, clams | € 20 |

MAIN COURSES

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| Chianina Fiorentina at the "Josper" | € 8/ hg |
| Rubia Gallega's Fiorentina at the "Josper" | € 9/ hg |
| Grilled beef asado, roasted carrots, carrot foam, medlars and chervil | € 22 |
| Chicken oyster skewer, green pepper sauce, green beans, zucchini and basil | € 22 |
| Grilled French pigeon served pink, its stock and spring herbs | € 35 |

TASTING

Surprise menu that encompasses our idea of seasonal cuisine (Tasting menus are intended for the whole table)

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| Vegetable 5 courses Greedy 4 courses | € 60 € 55 |
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Fish subjected to purification according to law 853/CE. Dishes portioned in 2 parts will incur an increase of €2. Sourdough bread of our production and cover charge €4.00 - Purified water €3.