APPETIZERS

ARTICHOKE SALAD [7] — 16
baby spinach, pecorino from Pienza and Sorrento lemon

PUNTARELLE SALAD [2,7] — 16
Cantabrian anchovies, sun-dried tomatoes, olives and buffalo mozzarella

DECONSTRUCTED ARANCINI [1,5,7] — 16
datterino tomato cream, burrata and basil

EGGPLANT PARMIGIANA BELLEDONNE [1,5,7] — 16
tomato, mozzarella, eggplant and parmesan

PARMA HAM 24 MONTHS [1,7] — 18
with burrata

LIGHTLY SEARED CUTTLEFISH CARPACCIO [1,2,4,14] — 18
tomato bread soup and sesame

BELLEDONNE TRIO OF CROSTINI [1,7] — 18
Normandy butter and Cantabrian anchovies, smoked goose breast, foie gras and caramelized onion

PORCINI MUSHROOM FLAN [1,7,15] — 20
with Parmigiano Reggiano fondue

BELLEDONNE TUNA [4,7,15] — 24
confit tomato, burrata, guacamole, sweet and sour onion, foie gras

PIZZE TO SHARE

BUFALINA [1,7] — 16
confit tomato, buffalo mozzarella and extra virgin olive oil

ARRABBIATA [1,7] — 18
tomato, fior di latte mozzarella, pork jowl and chili pepper

FIORI DI ZUCCA [1,4,7] — 20
tomato, fior di latte mozzarella, zucchini blossoms and Cantabrian anchovies

RAW FISH AND CARPACCIOS

CHIANINA CARPACCIO [7] — 20
arugula, Grana cheese and black truffle

TRIO OF SCOTTONA TARTARES [7,10] — 20
burrata, guacamole and foie gras (hand-chopped with honey mustard)

BELLEDONNE CEVICHE [1,4,9,14] — 20
salmon, octopus, amberjack and leche de tigre

SEAFOOD CARPACCIO [4,15] — 22
marinated with yuzu and jalapeño

TRIO OF FISH TARTARES: TUNA, SALMON, AMBERJACK [1,4,15] — 22
ponzu-marinated, avocado cream and red berries

RED SHRIMP TARTARE [2,15] — 24
carrots, fennel, orange and sweet and sour onion

MINI PLATEAU FOR 2 PEOPLE [4,14] — 29 each person
oysters, tuna, salmon and red shrimp tartare

OYSTERS GILARDEAU (min 2) — 7 each

FIRST COURSES

PACCHERI WITH THREE TOMATOES [1,7] burrata and basil	16
ORECCHIETTE WITH MUSSELS “ALLA NERANO” [1,5,14] Provolone del Monaco cheese	16
PICI FROM SIENA [1,7] Cacio, pepper and crispy guanciale	18
RIGATONI WITH CHIANINA RAGÙ [1,9] with a hint of rosemary	18
LINGUINE WITH CLAMS [1,2,4] mullet bottarga and scent of lemongrass	20
SPAGHETTI ALLA CHITARRA [1,2,3,14] Red prawn tartare, Bronte pistachio and lime	22
RISOTTO ALLA MILANESE [1,7] saffron, ossobuco tartare and scent of rosemary	22
HOMEMADE TAGLIATELLE [1,3,4,7] bluefin tuna tartare, zucchini, zucchini blossoms and stracciatella	22
TAGLIOLINI WITH BLACK TRUFFLE [1,7] and parmesan fondue	24

SIDES

ROASTED POTATOES	7
GRILLED VEGETABLES eggplant, zucchini, peppers, carrots	7
CARROT AND FENNEL JULIENNE SALAD	7
MIXED SALAD	7
BABY SPINACH SAUTÉED IN EXTRA VIRGIN OLIVE OIL	7

MAIN COURSES

VEAL CHEEK [1,7] mashed potatoes and green sauce	20
GRILLED OCTOPUS COOKED AT LOW TEMPERATURE [1,4,15,1] crushed potatoes, Taggiasca olives, sun-dried tomatoes and caramelized onion	22
SALMON TATAKI [15,4,6] ponzu-marinated with avocado	23
SLICED YOUNG SCOTTONA BEEF [5,1] with roasted potatoes and a hint of rosemary	24
VEAL MILANESE CUTLET [1,7,10] arugula, Grana cheese and fresh cherry tomatoes	24
SEABASS FILLET [1] artichokes, potatoes and spinach	24
LIGHTLY SEARED YELLOWFIN TUNA [1,15,6,11] baby snow pea salad and soy-ginger reduction	25
BLACK ANGUS PICANHA (200g) with porcini mushrooms and scent of rosemary	30
GRILLED CHIANINA T-BONE	6,5€/hg

COVER CHARGE	4

We inform our dear customers that the products on our menu may contain the following substances that cause allergies and food intolerances or may be frozen. - Annex II to Regulation (EU) 1169/2011
1. Cereals containing gluten, namely: barley, oats, spelt, kamut or their hybrid strains and derived products, except: a) glucose syrup based on wheat, including dextrose; b) maltodextrins based on wheat; c) glucose syrups based on barley; d) cereals used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and crustacean products. 3. Eggs and egg products.
4. Fish and fish products, except:a) fish gelatin used as a carrier for preparations of vitamins and carotenoids;b) gelatin or fish glue used as a clarifying agent in beer and wine. 5. Peanuts and peanut products. 6. Soy and soy products, except: a) refined soybean oil and fat; b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate derived from soy; c) vegetable oils derived from phytosterols and soy-based phytosterol esters; d) vegetable stanol ester produced from soy-based vegetable oil sterols. 7. Milk and milk-based products (including lactose), except: a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactitol. 8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products, except for the nuts used in the manufacture of alcoholic spirits, including ethanol of agricultural origin. 9. Celery and celery-based products. 10. Mustard and mustard-based products. 11. Sesame seeds and sesame-based products. 12. Sulfur dioxide and sulfites in concentrations exceeding 10 mg/kg or 10 mg/liter in terms of total sulfur dioxide, to be calculated for products as proposed ready for consumption or reconstituted according to manufacturers' instructions. 13.Lupins and lupin-based products. 14.Mollusks and mollusk-based products. 15.To ensure the best production quality and maintain the freshness of the food even during the processing and transformation stage, all foods marked with number 15 are subjected to freezing treatment.