

# LA CARTA PAESANA

 <b>Montanara</b> (mini fried pizza)	65,-
 <b>Housemade caciotta &amp; briola cheese</b>	100,-
<b>Ricciola alla giardiniera</b>	150,-
(Hiramasa fish with pickled & preserved veggies)	
<b>Veal tongue “tonnata”</b>	140,-
(tuna emulsion & capers)	
<b>Sasa’s beef tartare</b>	150,-
(danish beef, red onion, parmesan & breadcrumbs)	
-	
<b>Pasta with scampi</b> (langoustine)	300,-
 <b>Pasta &amp; piselli</b> (peas, mint & pecorino)	185,-
+ add <b>guanciale</b> (cured pork cheek)	45,-
<b>Pasta alla genovese</b> (onion and beef ragout)	200,-
-	
<b>Braised veal cheek &amp; savoy cabbage</b>	250,-
 <b>Coral tooth mushroom trifolato</b>	195,-
(pulled mushroom, garlic, chili & spinach frittata)	
<b>Polpo alla “Luciana”</b>	250,-
(roasted Octopus, tomato, olives & capers)	
-	
<b>Delizia al limone</b>	85,-
<b>Almond sorbet, chocolate &amp; coffee</b>	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

these sharing menus must be taken by the whole  
table

**Wine**  
3 glasses  
400,- PP

4 glasses  
500,- PP

Ask your waiter for the non alcohol options

