

LA CARTA PAESANA

🌿 Montanara (mini fried pizza)	65,-
🌿 Carciofo & cedro (artichoke & cedro citrus)	145,-
Ricciola crudo, friarielli & yogurt (Hiramasa fish & broccoli rape)	150,-
Veal tongue “tonnata” (tuna emulsion & capers)	140,-
Sasa’s beef tartare (danish beef, red onion, parmesan & breadcrumbs)	150,-
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Pasta with scampi (langoustine)	300,-
🌿 Pasta & piselli (peas, mint & pecorino)	185,-
+ add guanciale (cured pork cheek)	45,-
Pasta alla genovese (onion and beef ragout)	200,-
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Braised veal cheek & savoy cabbage	250,-
🌿 Coral tooth mushroom trifolato	195,-
(pulled mushroom, garlic, chili & spinach frittata)	
Polpo alla “Luciana”	250,-
(roasted Octopus, tomato, olives & capers)	
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Delizia al limone	85,-
Almond sorbet, chocolate & coffee	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

