

Dinner - English

Oysters - shallot - red wine vinegar - lemon (p.p) 3.5
1

Chef's Menu

A menu chosen by the chef. Must be ordered per table.

3 courses - antipasto - primo - dolce 39
4 courses - antipasto - primo - secondo - dolce 51

Antipasti

Misto grande - a mix of cured meats and cheeses with olives and burrata (price per person minimum of 2) 14

Burrata - beetroot - orange - dill 11
Vitello Tonnato - veal - tuna mayonnaise 13
Grilled prawns - lemon - garlic 15
Carpaccio - trufflemayonnaise - Parmigiano - arugula 12
Mussels - white wine - Nduja 16
Bruschetta - tomato - basil mayonnaise - olive 9,5

Primi

Pappardelle - Beef ragout - Parmesan 16
Lumache - Nduja - Burrata - Taralli 18
Fusilli - Ragout of lamb, chicken, and rabbit - Artichoke 19
Agnolotti - Mushrooms - Gorgonzola - Beurre noisette 18
Linguine - Anchovies - Fermented lemon 20
Risotto - Truffle - Mushrooms - Parmesan 25

To Share

For 2 persons.

Linguine - Lobster - Lobster sauce 49

Secondi

Filletto di manzo - lardo - mashed potato - gravy 35
Polpo - Pumpkin - lentils - eggplant 25
Veal cheek - Purée - Red wine sauce 24
Radicchio - orange - almond - robiola 21

To Share

Can be ordered per piece.

Cotoletta Milanese - Potatoes - Salad 55

Sides

Roasted potatoes 5.5
Mixed salad 4.5
Roasted seasonal vegetables 4.5

Dolce

Tiramisu 8
Tortino - White chocolate - Red fruit 9
Chocolate Caprese - Bloodorange ice - Olive oil 8
Cannolo - pistachio cream 7
Affogato - vanilla ice cream - espresso 5.5
4 types of cheese - jam - panforte 12

Ice cream per scoop - strawberry, lemon, hazelnut or vanilla 2.5

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