

basso

SOCIAL

SNACKS

Fried salsiccia – Parmesan – Basil cream Egg, Mustard, Milk, Wheat

Breaded & fried italian salsiccia stirred with parmesan, topped with basil cream & fried sage.

Crispy risotto – Tuna tartare – Chiliflake cream Egg, Mustard, Fish

Crispy risotto cracker with fresh tuna tatar. The tartare is made with mild chilli cream & fresh chives.

Focaccia pecorino – Compote – Matured balsamico Wheat

Crispy focaccia pecorino au gratin with compote made of acidic apples & red onions.

Snack-serving 128,-

STARTER

Stracciatella – Pickled tomatoes – Smoked salt Milk

Homemade Italian stracciatella on a bed of fresh tomatoes & pickled San Marzano tomatoes. Topped with smoked salt, basil oil & fresh basil leaves.

158,-

Winter soup – Shimeji mushrooms – Garlic sprouts Wheat, Milk

Creamy & rich mushroom soup made with cream & mushroom stock. Served with pickled Shimeji mushrooms, sofrito, tuiles of dried mushroom & fresh herbs.

158,-

Fried scallop – Browned butter – Parmesan Wheat, Milk, Molluscs

Breaded & fried scallop in its own shell with browned butter, rich ox broth & a bed of parmesan cream.

128,-

ENTRÉE

Fried broccolini – Smoked mascarpone – Crispy capelli Wheat, Milk, Egg

Fried broccolini in smoked mascarpone cream with acidic & fresh gremolata. The dish is topped with crispy capelli pasta & grated charred garlic.

128,-

Creamy risotto – Mascarpone – Truffle Milk, Wheat

Silky risotto made with Italian cream cheese, black pepper, white wine & truffle. This dish is a classic on our menu & an absolute must try.

168,-

Hake – Tomato – Truffle Fish

Baked & salted hake served on a bed of spicy, rich tomato sauce & topped with basil oil.

158,-

MAIN

Winter kale – Buttermilk – Pumpkin crumble Wheat, Milk

Baked cabbage with crumble made of pecorino, roasted pumpkin seeds & parsley. Served with sweet buttermilk, topped with chive oil.

128,-

Mascella di maiale – Limoncello – Black pepper bacon Sulfur dioxide, Sulphites, Milk

Slow-braised pork jowls served with sauce flavored with limoncello & chives. Topped with crispy black pepper bacon & Italian olive oil.

178,-

Casarecce pasta – Sauce Alfredo – Thyme crouton Wheat, Milk, Egg

Homemade casarecce pasta in rich sauce made with freshly grated matured parmesan, cream, sofrito & crispy croutons with thyme.

168,-

DESSERT

Raspberry gelato – Chocolate – Lemon meringue Egg, Milk

Homemade raspberry gelato with white chocolate cream, rich chocolate cake & crispy flakes of lemon meringue.

148,-