



Business lunch*

Variety of fresh fish of the day starters
or

“Upside-down” (root vegetables and mushrooms)

“Vittorio” style Paccheri pasta, 

Saltwater fish, according to market availability

Bite size desserts.

euro 90
excluding wine & beverages



The signature dishes of our first 50 years

* Served at midday only. Holidays and Saturdays excluded

Please use mobile phones with discretion

We would like to remind you that smoking is forbidden at the tables. Our staff will be happy to show you the designated smoking areas.



The Truffle

For true connoisseurs of this fine fungus we suggest
“eight” different combinations fresh made daily

euro 320
excluding wine & beverages

Or

For a sophisticated tasting experience,
you can choose the type and quantity of the precious white truffle
from our private treasure chest.

The menu is offered at 160 euros plus the truffle at 9 euros per gram.
excluding wine & beverages

In the tradition of Vittorio

A menu of fish and crustaceans
prepared according to market availability.

euro 190
excluding wine & beverages

The menus are served for the whole table.



Starters

	"D'Amare" raw fish and shellfish ^(2,4,6,7,8,9,10,11,12,14)	euro 80
	Variety of fresh fish of the day starters ^(2,3,4,7,9,10,14)	60
50	Warm steamed fish salad ^(2,3,4,5,8,10,12,14)	80
	Trilogy of foie gras: chestnut, parfait, escalope ^(1,7,9)	80
50	Egg "à la Egg" ^(3,4,7)	160
	"Upside-down" (root vegetables, mushrooms and truffle) ^(1,7,11)	80
	Deviled crab, piquillo pepper sauce ^(1,2,4,12)	80

First courses

	Fusilli, Gorgonzola cheese cream and sea urchins ^(1,4,7)	euro 70
	Risotto with pigeon ragout and chestnuts ^(7,9,12)	70
	Tutto il mare nel risotto... ^(1,2,7,12,13,14)	70
50	"Vittorio" style Paccheri pasta ^(1,7)	40
50	Linguine "all'amatriciana" with codfish ^(1,4,7)	70
	Raviolo "cacio e pepe", scallops and caviar ^(1,2,4,7,9)	80
	First courses with truffle ^(1,3,7,8,9,12)	90

If you have a food allergy and/or intolerance please ask our staff for information about the food and drinks we serve.



Fish

50	Mixed fried fish with fruits and vegetables ^(1,2,4,5,6,7,8,12,13,14)	euro 70
	Antarctic Common Mora with broiled wasabi cream ^(1,3,4,6,7,12)	70
50	Fillet of sea bass “alla clessidra” ^(1,4,7)	60
	Hake and variations of celeriac ^(4,14)	60
	Deconstructed scorpion fish, stewed and raw ^(3,4,6,8,9,11,12)	70
	Special chargrilled langoustines ^(2,3,7)	80
	Turbot steak with artichokes “à la Barigoule” ^(4,12,14)	70

Meat and “the intruder”

50	Rossini- style roasted pigeon ^(1,3,7,9,12)	euro 150
	Black pepper and salt crusted deer ^(1,3,6,7,9,10,12) (min.2 persons)	160
	Hare saddle, pumpkin cream and chestnuts ^(7,9,12)	70
	Veal fillet, soft polenta, Gruyère cream, white truffle ^(1,7,9,12)	100
	White Porto braised brisket with plums ^(7,9,10,12)	70
	Pork belly, celery and green apple ^(3,9,12)	50
	Artichoke heart puff ^(1,3,7,9)	40

The “Orecchia di elefante” Milanese-style breaded cutlets in only on reservation

An accurate selection of cheeses is available on request

cover charge 7 euro

The menu is subject to change depending on seasonal produce and market availability.

Some of the recipes for our dishes may include natural food additives.

In compliance with legislative requirements, fish intended to be eaten raw has been pre-processed.

It may also have been stored at below-zero temperatures ($\leq -20^{\circ}$ for 24 hrs and/or $\leq -35^{\circ}$ for 15 hrs)

and it may have been frozen. Ingredients may be frozen.

Allergens

- ¹ **Cereals** containing gluten and products thereof
- ² **Crustaceans** and products thereof
- ³ **Eggs** and products thereof
- ⁴ **Fish** and products thereof
- ⁵ **Peanuts** and products thereof
- ⁶ **Soybeans** and products thereof
- ⁷ **Milk** and products thereof (including lactose)
- ⁸ **Nuts**: almonds, hazelnuts, walnuts and products thereof
- ⁹ **Celery** and products thereof
- ¹⁰ **Mustard** and products thereof
- ¹¹ **Sesame seeds** and products thereof
- ¹² **Sulphur dioxide** and **sulphites**
- ¹³ **Lupins** and products thereof
- ¹⁴ **Molluscs** and products thereof