

To Share

Tapas

White pizza Roman style	€8.00
Pala pizza with cured meats	€12.00
Double baked charcoal pizza, rustic “Paglione” tomato and stracciatella	€10.00
Venison tartare, crisp bread, smoked butter, forest berries	€13.00
Corviche with bluefin tuna, sesame, crispy leek, wasabi	€13.00
Smoked chickpea hummus, crunchy chickpeas, mint oil, bazlama flatbread	€8.00
Korean BBQ glazed meatballs, sriracha mayo, spring onion, sesame seeds	€10.00
Ø Double-cooked BBQ eggplant, tomato gel, charcoal cassava, chimichurri	€9.00
Vitello tonnato (sliced veal with tuna-anchovy sauce)	€9.00
Seared shellfish sandwich, prawn mayo, pickled spring onion	€13.00
Grilled octopus skewers, spring onion, buffalo sauce, kalamata olives	€14.00
Crispy bread, aioli, hummus, seared prawns	€13.00
Cured meats and cheeses board	€21.00
Seafood platter and crudités	€55.00

Wine list and beverages



The Kitchen

An innovative, fresh, and extraordinary culinary experience, designed to be shared and enjoyed together.

First course

Culurgiones di agnello: culurgiones (stuffed Sardinian pasta), marinated lamb, grilled peach, mint, and goat cheese	€20.00
Ricci e bottarga: homemade squid ink tajarin, sea urchin, Cabras bottarga (cured mullet roe), and sea urchin essence	€28.00
Zucca coniglio e gamberi: delicate pumpkin gnocchi, rabbit ragù, Ligurian violet shrimp, pumpkin honey	€25.00
Re porcino: stuffed pappardelle with porcini mushrooms, Piacenza garlic, pine needles, and jus	€24.00
Fettuccina Alfredo: homemade fettuccine, buffalo butter, 30-month-aged Parmesan, black truffle	€23.00
Ø Quasi una nerano: smoked spaghetti, vegan provolone, light zucchini, zucchini flower crumble, basil	€15.00

Main course

Triglia e chorizo: double-cooked red mullet, pak choi, chorizo sauce	€25.00
Vegan sunset: roasted pumpkin farinata, rainbow beetroot, seasonal vegetables, miso	€17.00
Tagliata di Angus: Grass-Fed New Zealand Angus Rib-Eye Steak, accompanied by a seasonal vegetable medley	€25.00
Maialino del Raffaleo: Ferrari-raised pork belly, Belgian potatoes, saffron, pepper, veal jus	€23.00
Costina di manzo bbq: USA beef ribs, glazed with Asian sauce, broccoli rabe, buttered potatoes	€24.00

Desserts

Come un tiramisù: Mascarpone cream, homemade ladyfinger, coffee, and cocoa crumble	€10.00
Ti porto sulla luna: dulce de leche mousse, raspberry center, white chocolate coating, coffee streusel, activated-charcoal meringue	€10.00
Ricordo di un bambino: chocolate namelaka, brownie, cocoa glaze, spun sugar, panela reduction, crunchy popcorn brittle, grandma's candy gel	€10.00
Ø Biglie sulla spiaggia: spheres of fresh cream cheese flavored with white chocolate, streusel, passion fruit, coconut flour	€10.00

Degustation Menù

Piedmontese Tradition

The tradition tasting menu is a tribute to Piedmontese cuisine where we offer the authentic and traditional flavors of the region.

€45.00

Vegan

The vegan tasting menu celebrates the richness and diversity of plant-based cuisine by offering dishes with authentic and innovative flavours.

€40.00

Raffaleo Experience

The Raffaleo experience tasting menu is the ultimate journey from the chef.

Expect the unexpected.

€70.00

Wine Pairing

5 glasses €35.00

7 glasses €50.00