

To Share

Tapas

Pizza romana with toppings of the day	€10.00
Venison tartare, crispy bread, smoked butter, berry gel	€12.00
Bluefin tuna tartare, tare sauce, marinated fruit, nori seaweed, wasabi, salmon roe	€12.00
Scallop ceviche, smoked provolone leche, sun-dried tomatoes, plantain chips, Tropea onion	€13.00
Grilled cabbage, n'duja, feta sauce, honey	€7.00
Savory crema catalana, sea urchins, bone marrow, mussel powder	€10.00
Korean BBQ glazed meatballs, sriracha mayonnaise, scallions, sesame seeds	€9.00
🍴 BBQ eggplant, tomato gel, charcoal cassava, chimichurri	€7.00
Fish donuts, pea mayonnaise, sweet and sour onion	€12.00
Vitello Tonnato	€9.00
Charcuterie and cheese platter	€21.00
Seafood Crudo Platter	€55.00
Seafood Crudo Platter Royale	€80.00

Wine list and beverages



The Kitchen

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

First course

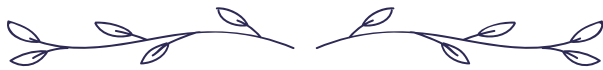
Culurgiones di agnello: culurgiones (stuffed Sardinian pasta), marinated lamb, grilled peach, mint, and goat cheese	€18.00
Ricci e bottarga: homemade squid ink tajarin, sea urchin, Cabras bottarga (cured mullet roe), and sea urchin essence	€28.00
Zucca coniglio e gamberi: delicata pumpkin gnocchi, rabbit 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
🍴 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

Il 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
🍴 Biglie sulla spiaggia: spheres of fresh cream cheese flavored with white chocolate, streusel, passion fruit, coconut flour	€10.00



Degustation Menu

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

Cover 3€ - 🍴 Vegan

*We would like to inform our customers that some products on our menu may be treated with rapid blast-chilling.
For the complete list of food allergens please see the additional menu