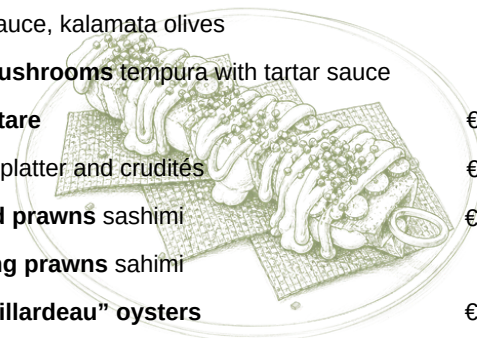



Tapas

White pizza Roman style 	€ 8.00
Roman style pizza with cured meats	€ 12.00
Double baked charcoal pizza , rustic "Paglione" tomato and stracciatella	€ 12.00
Mini buns , oxtail stew, pecorino cheese, crispy celery	€ 12.00
Savory Basque cheesecake with blue cheese, thyme crumble and Barolo vinegar	€ 11.00
Fassona beef tartare , red onion waffles, beurre noisette, and egg yolk sauce	€ 13.00
Chicken satay , peanut sauce and spring onion	€ 13.00
Bao , fried chicken, smoked herring roe and crème fraîche	€ 10.00
Korean BBQ glazed meatballs , Sriracha mayo, spring onion, sesame seeds	€ 10.00
Double-cooked BBQ eggplant , tomato gel, charcoal cassava, chimichurri 	€ 9.00
Vitello tonnato (sliced veal with tuna in anchovy sauce)	€ 9.00
Katusando , wagyu, apricot tonkatsu	€ 15.00
Beetroot and potato croquettes with Ligurian pesto	€ 8.00
Grilled octopus skewer , spring onion, buffalo sauce, kalamata olives	€ 14.00
Enoki mushrooms tempura with tartar sauce	€ 8.00
Tuna tartare	€ 14.00
Seafood platter and crudités	€ 55.00
No. 2 red prawns sashimi	€ 10.00
No. 2 king prawns sashimi	€ 6.00
No. 3 "Gillardeau" oysters	€ 16.00
Cold cuts and cheese platter	€ 21.00



First course

Arroz a la llauna di mare: Catalan-style baked rice, shell fish, crustaceans, rock fish, seafood reduction, ajoli sauce	€ 25.00
A.O.P. che non ti aspetti: smoked "Verrigni" spaghetti, garlic, oil, chilli pepper, Manfredonia transparent goby, sea lemon	€ 23.00
The final gnocco: potato gnocchi with Asian-marinated US beef ribs, green sauce, plums, bell peppers and almonds	€ 25.00
Re porcino: stuffed pappardelle with porcini mushrooms, Piacenza garlic, pine needles, and jus	€ 22.00
Fettuccina Alfredo: homemade fettuccine, buffalo butter, 30-month-aged Parmesan, black truffle	€ 24.00
VEG - XO: cavatelli homemade, mushroom tripe, peanut and mushroom xo, celeriac katsoubushi 	€ 18.00




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, 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



A contemporary cuisine where tradition meets new flavors, to be experienced and shared.

Main course

Triglia e chorizo: double-cooked red mullet, pak choi, chorizo sauce	€ 25.00
Tagliata di Angus: Grass-Fed New Zealand Angus Rib-Eye Steak, accompanied by a mix of seasonal vegetable	€ 25.00
Maialino del Raffaleo: Ferrari estate pork belly, "mbuttunata" (stuffed) escarole wrapped in caul fat, pork rind chips	€ 23.00
Kebab?: spiced skewered lamb, Pata Negra bacon, fermented cabbage, date stock and apricot tzatziki, flatbread	€ 24.00
VEGplant steak: eggplant, miso, yuzu, smoked hummus, carrot falafel, mint oil 	€ 17.00



Wine list



Wine pairing

5 glass pairing with the Raffaleo	€ 35.00
Experience degustation menu	
7 glass pairing with the Raffaleo	€ 50.00
Experience degustation menu	

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

Degustation menu

Piedmontese tradition	€ 45.00
4 courses to celebrate the Piedmontese tradition	
Vegan course	€ 40.00
4 courses to celebrate the richness of plant-based cuisine	
Raffaleo Experience	€ 70.00
a journey through flavours consisting of 7 courses created as a surprise by our Chef and accompanied by homemade bread and butter	