



Business lunch
served at midday only
excluding holidays

Carousel of fresh fish of the day starters
or
Sottosopra (upside-down)...(root vegetables, mushrooms)

“Vittorio”-style paccheri pasta, 

Saltwater fish, according to market availability

Bite size desserts.

euro 80
excluding wine & beverages

 The dishes that have showcased our accomplishments over the last 50 years.

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.



Carte Blanche

A special experience: a chance to let our creative flair guide you and take you by surprise.

euro 280
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

"Damare" raw fish and shellfish	euro 80
Carousel of fresh fish of the day starters	60
50 Warm steamed fish salad	70
Trilogy of foie-gras: the chestnut, the parfait, the tatin	80
50 Egg "a la egg"	140
Sottosopra (upside-down)... (root vegetables, mushrooms, black truffle)	60
King crab, pumpkin ceviche, ash-baked potatoes	80

First courses

Pasta and fish soup	euro 70
Risotto, chestnuts, pork belly and reduction of Moscato di Scanzo red wine	50
Goat's cheese gnocco, Carmagnola leek and black truffle	60
50 "Vittorio"-style paccheri pasta	35
Gold, die-cut Spaghettoro with Pigna white beans, red mullet and its emulsion	60
Risotto with artichokes, red shrimp and bitter orange	70
Fettuccina pasta, clams, sour cream and smoked caviar	140

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	euro 70
	White Cod with lime pil-pil, potato, dried fruit and roe pesto	70
50	Fillet of sea bass done "to the hourglass"	60
	White fish Vaccinara-style	60
	Deconstructed scorpion fish, stewed and raw	70
	Special chargrilled langoustine	80
	Turbot cassöeula	70

Meat

50	Fillet of veal, Rossini-style	euro 90
	Roasted pigeon, burnt tomato conserve (min. 2 people)	120
	Caramelised suckling pork, pork head, citrus cream	50
	Lamb cutlet with herbs and creamed celeriac	60
50	"Orecchia di elefante" Milanese-style breaded cutlets (min. 2 people)	180
	Braised brisket with leek, cauliflower puree, pepper-flavoured gnocchetti	50
	Barbecued beef rib, flavoured with ume, carousel of vegetables	90

A range of selected 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