

Aperitivi

Prosecco Asolo docg, Andreola 8

Franciacorta Brut, Camillucci 15

Daily Mocktail 10,5
Alcohol free cocktail on request

Berto Spritz 9,5
Berto Aperitivo, prosecco, soda water

Hugo + Camilla 9,5
Quaglia Chamomile liqueur, prosecco, soda water

Americano 8,5
Campari Bitter, Berto Vermouth, soda water

Roses Tonic 11
Bombay Gin, Quaglia Roses liquor, 3 cents tonic

Just G&T 9,5
Hendrick's gin, 3 cents tonic

Negroni Classico 11
Gin Berto, Berto red Vermouth, Berto bitter

Negroni Sbagliato 11
Prosecco, Berto red Vermouth, Berto Bitter

Cherry Negroni 12
Gin Berto, Berto Vermouth, Berto bitter, Quaglia Cherry liqueur

Negroni al Tartufo 13
Umbrian truffle infused Tanqueray gin, Berto Vermouth, Berto Bitter

Negroni Barrel Aged 13
Gin Madame, Cocchi Vermouth di Torino, Berto bitter

MENU'



Testamatta tasting Menu 57
A 4 courses tasting menu selected by our chef Roberto

Antipasti

Acciughe alla Piemontese 16
Homemade bruschetta, Sciacca anchovies, buffalo stracciatella, puntarelle

Antipasto d'Autunno 17 (veg.)
Sweet/sour pumpkin, Gorgonzola DOP, Radicchio di Castelfranco, cashew nuts

Tartare sull'Osso 20
Veal tartare, black garlic cream, gratinated marrow on toast

Sashimi di Trota Affumicata 20
Smoked Trout, caviar, fennel, pomegranate, blood orange dressing

Primi

Pappardelle Cacio e Carciofi 24 (veg.)
Pappardelle, Artichoke, Cacio, Pepe

Linguine Polpo e Pesto 24
Linguine Verrigni, Octopus, Pesto, Friggitelli paprika

Fusilloni alla Genovese di Cervo 26
Fusilloni pasta, Deer white ragout

Secondi

Baccala' alla Messinese 28
Salted cod, mussels, Pachino tomato, olives, capers

Filetto ai Funghi 32
Beef tournedos, seasonal mushrooms, potato puree, jus

Cavolo e Lenticchie 26
Roasted pointed cabbage, honey mustard glaze, lentil cream

Dolci

Cioccolato e Pere 12
Chocolate mousse, poached pear
Suggested wine: Moscadello di Montalcino, Mocali (60cl) 13eu

Tiramisù alle nocciole 12
Savoardi biscuits, coffee, roasted hazelnut
Suggested wine: Verdicchio Passito, Mancini (60cl) 11eu

Selezione di Formaggi 16
Selection of Italian cheeses
Suggested wine: Montefalco Sagrantino Passito, Bocale (60cl) 13eu

Bread 3,50 eu p.p.
Homemade Focaccia, Bakkerij Louf bread, pane Carasau, De Ritis Olive Oil

Food prepared in our restaurant may contain allergens.
If you have a food allergy, please notify your server. Thank you!