

Aperitivi

Prosecco Asolo docg, Andreola 8

Franciacorta Brut 'Ammonites', Camillucci 15

Daily Mocktail 10,5
Alcohol free cocktail on request

Berto Spritz 10
Berto Aperitivo, prosecco, soda water

Hugo + Camilla 11
Quaglia Chamomile liquor, 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 11
Hendrick's Gin, 3 cents tonic

Negroni Classico 12
Gin Berto, Berto red Vermouth, Campari bitter

Negroni Sbagliato 12
Prosecco, Berto Vermouth, Campari Bitter

Saffron Negroni 13
Liquore Zafferano Quaglia, Lillet Blanc, Gin Berto

Negroni Barrel Aged 14
Gin Madame, Berto red Vermouth, Berto bitter

Negroni al Tartufo 14
Truffle infused Hendrick's gin, Berto red Vermouth, Berto Bitter

Testamata

Testamatta tasting Menu 59
A 4 courses tasting menu selected by our chef Roberto
(With Taglioni Truffle 15eu supplement)

Antipasti

Acciughe alla Piemontese 16
Homemade bruschetta, Sciacca anchovies, sheep ricotta cream, friggitelli
paprika

Radicchio 17 (veg.)
Radicchio Tardivo, pear chutney, blue Moncenisio cream, walnuts

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

Sashimi di Ricciola 20
Hamachi, ponzu dressing, beetroot, pickled orange

Primi

Fusilloro al Ragù di Cinghiale 25
Short pasta, Wild Boar ragu', Cacioricotta

Risotto Zucca e Fichi 25 (veg.)
Risotto Acquarello, pumpkin, shitake, dried figs, roasted almonds

Moscardini alla Luciana 26
Linguine, Moscardini octopus, San Marzano tomato, Taggiasche olives

Add 3 gr. black truffle (weekly price)

Secondi

Melanzana 26 (veg)
Aubergine, Sicilian cherry tomatoes, basil, buffalo mozzarella

Guancetta brasata di Iberico 32
Braised Iberico Pork cheek, Crispy polenta

Trota Salmonata 32
Salmon Trout, Caponata, Trout eggs, Amalfi lemon

Tagliata di Cervo 35
Deer fillet, jus, seasonal wild mushrooms, red endive

Dolci

Cannoli Ricotta al Pistacchio 12
Cannoli, sheep ricotta, pistacchio
Suggested wine: Moscato di Pantelleria, Donnafugata 2024 (60ml)

Torinamisu' 12
Artizanal ladyfingers, hazelnut cream, coffee gel
Suggested wine: Verdicchio Passito 2019, Mancini (60ml)

Creme Brulee 12
Tonka beans, Sicilian Blood Orange
Suggested wine: Muskat Auslese, Tschida, Burgenland (60ml)

Selezione di Formaggi 16
Cheese selection and fruit compote
Suggested wine: Montefalco Sagrantino Passito 2016, Bocale (60ml)

Bread 4- p.p.
Homemade focaccia, "Bakkerij Louf" bread, Carasau, De Ritis Olive Oil

Food prepared in our restaurant may contains allergens.
If you have a food allergy, please, notify our staff. Thank you!