

*Testamatta tasting Menu 59*  
*A 4 courses tasting menu selected by our chef Roberto*

### *Antipasti*

*Acciughe alla Piemontese 16*  
*Homemade bruschetta, Sciacca anchovies, stracciatella, roasted paprika*

*Insalata di carciofi 17 (also veg.)*  
*Artichoke, samphire, tuna heart, apple/ponzu, Toma Piemontese*

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

*Ceviche di Ricciola 21*  
*Hamachi, strawberry leche de tigre, fennel, quinoa*

### *Primi*

*Fusilloro al Ragu' Genovese 25*  
*Short pasta, ragu' alla Genovese, Pecorino*

*Risotto asparagi & robiola di Roccaverano 25 (veg.)*  
*Risotto Acquerello, white asparagus, robiola cheese*

*Puttanesca di tonno 26*  
*Spaghetto quadrato, tuna, katsuobushi, datterino tomato*

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

### *Secondi*

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

*Trota Salmonata 32*  
*Salmon Trout, Zucchine Scapece, Trout eggs, Amalfi lemon*

*Agnello & Lingua 35*  
*Lamb rump, Romaine lettuce, Kimchi, veal tongue, almonds*

### *Dolci*

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

*Torinamisu' 12*  
*Artisanal ladyfingers, hazelnut cream, coffee gel*  
*Suggested wine: Foco d' Ambrra 2015, La Spinosa (60ml)*

*Crema Brulee 12*  
*Tonka beans, Sicilian Blood Orange*  
*Suggested wine: Moscato di Pantelleria, Donnafugata 2024 (60ml)*

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

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