

MAGENTA A LA CARTE MENU

CHEF'S MENU 65

CHARCOAL SOURDOUGH, 'TONDA IBLEA' EXTRA VIRGIN OLIVE OIL 2022 6

ANTIPASTI

PAN-FRIED SQUID, STRACCIATELLA, TOMATO GAZPACHO AND GARIGUETTE STRAWBERRY 16

TUNA CARPACCIO, AMALFI LEMON, CAPERS AND BRONZE FENNEL 18

CRISPY SWEETBREADS, BORLOTTI BEANS, GIROLLES AND TARRAGON 19

'TOMATO' PANZANELLA, CUCUMBER WATER AND BASIL 15

PRIMI

BRAISED RABBIT BARCHETTE, MARIGOLD, BURNT ONION AND SPICED JUS 20

SALTED COD 'MANTECATO' AND SCAMORZA FAGOTTINI, BLACK OLIVE CRUMB AND DATTERINO TOMATO 18

RICOTTA AND PARMESAN AGNOLOTTI, BROAD BEANS, MINT AND PRESERVED LEMON 17

SEAFOOD RISOTTO FOR TWO 52
RED SICILIAN PRAWN, ORKNEY SCALLOPS, CORNISH MUSSELS, DORSET CRAB AND CLAMS

SECONDI

POACHED WILD SEABASS, MUSSELS, COURGETTE FLOWER AND NASTURTIUM 30

SKATE COOKED IN LANGOUSTINE BUTTER, LANGOUSTINE TARTARE AND SEA VEGETABLES 32

BBQ LAMB RACK AND BELLY, ISLE OF WIGHT TOMATO, COURGETTE AND SMOKED GOAT'S CHEESE 32

'AUBERGINE ALLA PARMIGIANA' 25

CONTORNI

HASSELBACK POTATO, STRACCHINO AND RADISH 8

CHARRED BROCCOLI STEM, BAGNA CAUDA AND GARLIC CRUMB 8

LUNCH MENU

2 COURSES 30 | 3 COURSES 35

AVAILABLE 12:00 - 15:00

ANTI PASTI

TUNA TARTARE, BUFFALO MOZZARELLA FOAM, PISTACHIO AND 'COLATURA D ALICI'

BURRATA, POACHED CHERRY, GRILLED PEACH, CHERRY TOMATO AND GREMOLATA

CHICKEN LIVER PARFAIT, PICKLED HAZELNUT AND VIN COTTO

SECONDI

THREE MILK RICOTTA AND BORAGE RAVIOLO, QUAIL EGG, TOMATO AND ORANGE SAUCE

RED MULLET, SAUCE VIERGE, TAGGIASCA OLIVE TAPENADE AND ANCHOVY

SLOW-ROASTED CRISPY PORK BELLY, PICKLED VEGETABLES AND TROPEA ONION

MAGENTA

CHEF'S MENU 65

WINE PAIRING 45

BACI DI DAMA, HAZELNUT BISCUIT AND BLACK TRUFFLE
BEETROOT TARTLET, GOLDEN BEETROOT AND PICKLED WALNUT

CHARCOAL SOURDOUGH,
'TONDA IBLEA' EXTRA VIRGIN OLIVE OIL 2022
FRANCIACORTA, CASTELVEDER, BRUT, LOMBARDY, NV

TUNA CARPACCIO,
AMALFI LEMON, CAPERS AND BRONZE FENNEL
RIBONA 'ALTABELLA', FONTEZOPPA, MARCHE, 2019

RICOTTA AND PARMESAN AGNOLOTTI,
BROAD BEANS, MINT AND PRESERVED LEMON
ETNA BIANCO 'ANTE', I CUSTODI, SICILY, 2019

POACHED WILD SEABASS,
MUSSELS, COURGETTE FLOWER AND NASTURTIUM
KERNER 'CARNED', KALTERN CALDARO, TRENTO ALTO ADIGE, 2021

OR

BBQ LAMB RACK AND BELLY,
ISLE OF WIGHT TOMATO, COURGETTE AND SMOKED GOAT'S CHEESE
BARBARESCO, LA CA' NOVA, PIEDMONT, 2019

MASCARPONE CHEESECAKE,
BLACK CHERRY AND KIRSCH

APRICOT SOUFFLÉ,
AMARETTO BISCUIT ICE CREAM
PASSITO BIANCO 'ELISIUM', ANTOLINI, VENETO, NV

SELECTION OF ITALIAN CHEESES,
SEEDED CRACKER, HAZELNUT AND FIG BREAD
[SUPP 14]

(TAKEN BY ENTIRE TABLE)