



Charcoal sourdough bread, olive oil (vg)	5.5
Focaccia, tomato, black olives (vg)	5.5
Suckling pig and black pudding croquette, sauce gribiche (gf)	7
Wild mushrooms and truffle arancini, goat's cheese (ve/gf)	6
Panelle, taggiasche olive tapenade (vg/gf)	6
Charcoal bruschetta, tomato, mozzarella (ve)	7
Vitello tonnato, veal, capers, tuna (gf)	12
La latteria burrata, peas, broad beans, truffle (ve/gf)	9
Cured salmon, asparagus, olive oil (gf)	10
Filetto lardato, music paper bread	10
Agnolotti, guanciale, pecorino	12
Pici, cacio e pepe, truffle (ve)	11
Open raviolo of scallop, morels, wild garlic, ginger	16
Rabbit lasagna, tarragon	13
Tortiglioni, prawn, chilli	12
Risotto, shin of beef, bone marrow (gf)	13
Grilled octopus, salmoriglio sauce, potato, taggiasche olive (gf)	24
Veal Milanaise, brown butter, bitter leaves (gf)	40
Fermented cauliflower steak, mushroom, truffle (vg/gf)	18
Monkfish, cavolo nero, caper, pine nut, anchovy (gf)	30
Lamb rump and belly, tomato, aubergine, soft polenta (gf)	30
Spagnoletti tiramisu, savoiardo, chocolate soil (ve/gf)	7
Polenta cake, bitter orange curd, cardamon (ve)	7
Coconut mousse, chocolate, cherries (vg)	7
Salted-caramel ganache, praline, banana (ve)	7

**For the best experience, we recommend 6-7 dishes between 2 people**

(ve) – vegetarian

(vg) – vegan

(gf) – gluten free



Spicy Margarita

Espresso Martini

Spagnoletti Special

Negroni

Aperol Spritz

Mimosa

**SAICHO SPARKLING TEA 9**

**Hojicha – Roasted green tea from Japan**

Delicate smoke, umami character, woody tannins

**Darjeeling – Black Tea from Himalayas in India**

Muscatel, hints of mandarin, soft tannins

**Jasmine –Green tea scented with jasmine blossoms from China**

Floral, lychee, refreshing

**WINES**

**SPARKLING**

**DS Prosecco Brut Millesimato, Veneto, 2022**

Floral, refreshing, mineral finish

125ml  
7

375ml  
24

750ml  
40

**ROSÉ**

**Cantamessa, Per Lei, Piemonte, 2022**

Strawberry, white peach, refreshing

8

24

46

**WHITE**

**Trebbiano, Terre Allegre, Puglia, 2022**

White flowers, citrus, crisp

**Pinot Grigio Biologico, Casa Defra, Delle Venezie, 2022**

Green apple, vibrant, zesty

**Cataratto Bianco Biologico, Fabrizio Vella, Sicily, 2022**

Citrus blossom, hint of herbs, lovely minerality

**Sauvignon Blanc, Tenuta San Leonardo, Trentino, 2022**

Wet stone, tropical fruits, elegant finish

**Ribona ‘Altabella’, Fontezoppa, Marche, 2019**

Apple, melon, hint of anise

8

24

44

9

27

52

10

30

59

**RED**

**Merlot, Casa Defra, Veneto, 2022**

Plum, hint of spice, soft

**Bardolino, Recchia, Veneto, 2021**

Young, fruity, fresh

**Chianti, Loggia del Conte, Tuscany, 2021**

Rich, velvety, hint of vanilla

**Salice Salentino Riserva, Casato Di Melzi, Puglia, 2018**

Cherry, soft, subtle spices

**Valpolicella, Allegrini, Veneto, 2022**

Fragrant, hints of pepper, juicy

8

24

40

9

27

44

10

30

52

**WINE ON TAP**

**Frizzante**

**Pinot Bianco / Rosato / Pinot Nero**

125ml  
5

375ml  
15