



APERITIVO *(To share, for 2 to 4 people)*

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Tagliere misto  25€
 Selection of cured meats and cheeses, pickles, artichokes, olives, bread
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Tagliere di Formaggi  16€
 Selection of Italian cheeses (pasteurised), seasonal fruit, hazelnuts, honey, balsamic cream, Aragula/Rocket
- 
Arrosticini, Caprese affumicata (may require waiting, cooked to order) 24€
 Spiced lamb skewers (9 pcs), cherry tomato and smoked scamorza skewers, basil / shiso / mint (3 pcs)
- 
Quattro Bruschette  18€
 4X2 Bruschette : leek with ponzu / miso / sesame; cherry tomatoes / basil; Colonnata lard; Nakanaka mix (peanuts)

ANTIPASTI *(also available as main course, +7€)*

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Melanzane, peperoni e ricotta alla menta e bergamote  15€
 Marinated aubergines, confit peppers, mint and bergamot ricotta, toasted hazelnuts, aragula/rocket
- 
Vitello Tonnato à la japonaise  16€
 Veal fillet, tuna / anchovy / horseradish / wasabi emulsion, sesame, bonito flakes, ginger and shiso
- 
Vitello Tonnato Al Tartufo  19€
 Veal fillet, tuna and anchovy emulsion, fried capers, fresh summer truffle
- 
Porro candito, edamame e burrata 15€
 Confit leeks, edamame, ponzu / miso / sesame vinaigrette, burrata, Sichuan pepper, chervil

I PERCORSI/MENUS

(Menus of your choice, served for the whole table.

To preserve the balance of the menus as designed, no modifications can be accommodated.)

Lunch – 33 €

Antipasti / Pasta / coffee or tea
(Lunch menu available Friday lunchtime only)

IT Dalla Terra al Cuore – 45 €

Antipasti / Pasta / coffee or tea
(Lunch menu available Friday lunchtime only)

JP Kokoro & Umami – 45 €

Umami, Japanese precision and elegance.

 **Tra Due Mondi – 47 €**

Our Italian-Japanese identity

Italie



IT Dalla Terra al Cuore

Melanzane, peperoni e ricotta alla menta e yuzu
Maccheroni al Ragù bianco
Goloso

Japon



JP Kokoro & Umami

Vitello Tonnato à la japonaise
Linguine NakaNaka
Samurina

Fusion



 **Tra Due Mondi**

Porro candito, edamame e burrata
Spaghetti con Polpo
Tarteletta Monte Limone

PASTA FATTA IN CASA

Homemade fresh pasta, local free-range eggs (Liège Province)

Gluten-free alternative available.

Pasta served with a fresh salad to share.

Italie	Maccheroni al Ragù bianco 	23€
	Veal ragù, guanciale, vegetables, yellow datterino tomatoes, fresh rosemary	
Italie	Rigatoni Alla Vignarola   	23€
	Peas, edamame, artichoke, asparagus, romaine lettuce, spring onions, mint, parsley	
Japon	Linguine NakaNaka     	22€
	Peanuts, chives, spring onions, soy sauce, ginger, garlic, roasted aubergine, lemon zest, sesame, medium chilli	
Italie	Rigatoni alla Norma con burrata  	22€
	Neapolitan sauce, cherry tomatoes, roasted aubergines, pine nuts, basil oil, burrata	
	<u>Vignarola, Nakanaka, Norma</u> : Add crispy Culatello ham	+2€
Fusion	Spaghetti Cacio, Miso e Tartufo  	27€
	Pecorino Romano, light miso, Lampong pepper, fresh summer truffle	
Fusion	Spaghetti con Polpo   	25€
	Octopus, garlic, mild chilli, celery, spring onions, parsley and lemon	
Fusion	Linguine alle Vongole e Yuzu 	25€
	Vongole Clams, cherry tomatoes, spring onions, yuzu, chives	

FOR GROUPS OF 5 OR MORE:

Limited choice of hot dishes:

4 pasta dishes and/or meat dishes.

For quality, service and kitchen constraints.

PIATTI : CARNE (meat)

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 Tagliata di Manzo : filet pur irlandais    38€
 Beef tagliata (approx. 200 g), fresh tagliatelle (olive oil, parsley, basil and Taggiasca olives), seasonal vegetables / gratin
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 Aubrac Beef, matured (35jours) housemade
 (Subject to availability)
 Aubrac ribeye steak (approx. 200 g), fresh tagliatelle (olive oil, parsley, basil and Taggiasca olives), seasonal vegetables / gratin 44€

SAUCES TAGLIATA/AUBRAC, SELON LA SAISON :



May to August: Fine Champagne sauce and grated summer truffle

September to February: Meat sauce, tonka bean, dark chocolate and crispy culatello ham

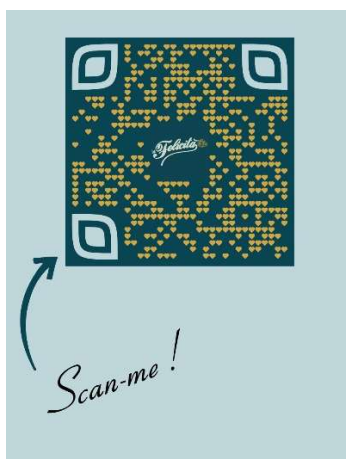
March and April: Japanese-style chimichurri (basil, shiso, parsley, oregano, garlic, mild chilli)

BAMBINI e CONTORNI

Maccheroni Pomodorini	13€
Maccheroni Porchetta, Olive oil	13€
Maccheroni al Ragù bianco	14€
Extra fresh pasta with olive oil, parsley and basil	6€
Fresh salad	3€
Bread basket (excluding antipasti / aperitivo)	3€
Italian-style hummus (150 g takeaway)	6€





















INTERNATIONAL

MENU QR CODES : ENGLISH/DUTCH/GERMAN



DOLCI

All our desserts and ice creams are homemade.

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| <p>Italie
</p> | <p>Goloso  
Amaretti, ricotta-vanilla cream, chocolate-coffee ganache,
caramelised almonds</p> | <p>9,5€</p> |
| <p>Italie
</p> | <p>Sgroppino  
Lemon sorbet and Prosecco</p> | <p>10 €</p> |
| <p>Fusion
</p> | <p>Samurina  
Mint sorbet, shiso sorbet, fresh grapefruit</p> | <p>9,5€</p> |
| <p>Fusion
</p> | <p>Tarteletta Monte Limone  
Lemon meringue tartlet (bergamot, yuzu) and matcha tea
powder</p> | <p>12€</p> |
| <p>Fusion
</p> | <p>Tarteletta Monte Castagna  
Tartlet with candied chestnut purée, hazelnut praline cream,
Italian meringue, kinako powder (roasted soy), black and white
sesame</p> | <p>12€</p> |
| <p>Italie
</p> | <p>Mousse al Gianduia 
Chocolate-hazelnut mousse, caramelised almonds</p> | <p>9€</p> |
| <p>Italie
</p> | <p>Tagliere di Formaggi 
Selection of Italian cheeses (pasteurised), seasonal fruit, hazelnuts,
honey, balsamic cream, aragula/rocket</p> | <p>16€</p> |
| <p>Italie
</p> | <p>Irish ou Italian coffee</p> | <p>12€</p> |