

VENTUNO.1

ristorante e bottega

BEFORE

Tuna Tartare, potato croquettes, mozzarella cheese sauce, lime
18€

Crispy anchovies, stuffed with smoked provola cheese, papacelle mayo
18€

Roasted lettuce, sour cream, beetroot powder, chives, salmon roe egg
16€

Cooked pink veal, tuna sauce, veal jus
16€

Fassona raw meat, egg yolk sauce, asparagus, black truffle
22€

AFTER

Spaghetti with tomato sauce
16€

Buckwheat tagliolini pasta, sea hen, cherry tomatoes, broad beans, mediterranean herbs
18€

Gnocchi, smoked butter, prawns and asparagus
18€

Tajarin pasta, butter, parmesan sauce, black truffle
22€

Roasted octopus, dill mayonnaise, purple potatoes, green peppers
22€

Slice of fish, seasonal vegetables
22€

Meatballs, San marzano tomato sauce, pecorino cheese
20€

Braised beef in barolo, potato variation, black truffle
24€

Selection of cheeses
12€

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MENU NAPULE'

Crispy anchovies, stuffed with smoked provola cheese, papacelle mayo

Spaghetti with tomato sauce

Meatballs, san marzano tomato sauce, pecorino cheese

Sfogliatella, sorrento lemon chantilly cream

58€

MENU LANGHE

Fassona raw meat, egg yolk sauce, asparagus, black truffle

Tajarin pasta, butter, parmesan sauce, black truffle

Braised beef in barolo, potato variation, black truffle

Panna cotta, salted caramel, gianduia chocolate crumble

68€

Corkage fee

10€

Olio extravergine "Anfosso" 100ml

10€

Some products are subjected to blast chilling to guarantee quality and safety, according to HACCP standards.

It is requested of customers to communicate any food allergies or intolerances to the staff.

In this exercise, foods that may contain gluten, shellfish, milk, eggs, fish, dried fruit, sulphites, celery, soy, sesame, mustard, shellfish.

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FINAL SWEETNESS

Sfogliatella, sorrento lemon chantilly cream

8€

Millefoglie, boubon vanilla cream, berries

8€

Future of pastiera napoletana

8€

Pannacotta, salted caramel, gianduia chocolate crumble

8€

Daily ice cream, sorbets selection

6€

COFFEE

Our selection of Terroir Coffee. A fruit of the land within a supply chain rich in biodiversity, good agricultural practices, but above all, in people! From the plantation to the cup!



Finca La Vittoria

Origin: Mexico Efrain Lechuga

Arabica Variety: Orzo Azteca Method: Washed

Flavors: Citrus, Caramel, Biscuit, Honey, Bitter Cocoa, Tobacco Leaf

3€

Finca El Cerro

Origin: El Salvador Fernando Escobar

Variety: Ana Café Method: Natural

Flavors: Citrus Fruit, Grapefruit, Lemon, Biscuit, Milk Chocolate

4€

Guji Hambela

Origin: Ethiopia EDN ethiopian coffee

Variety: 74114 Method: Anaerobic Process

Flavors: Fermented Grape Must, Canned Fruit, Almond Paste, Bergamot

5€

Decaffeinated

Origin: India, Central Africa, and Central America

Variety: 65% Arabica and 35% Robusta

Flavors: Cocoa, Roasted Grains, Balsamic Notes

3€

Barley

3€