

The background is a solid dark red color. It is decorated with intricate, white, stylized line art patterns. These patterns include various floral motifs, such as leaves and stems, and swirling vine-like designs. The overall aesthetic is reminiscent of traditional folk art or a decorative border.

**Vicino!**



## SPARKLING WINE

---

Massimo Coletti, Prosecco "Phoja" Treviso, Veneto, IT 145/gl  
André Jacquart, Brut Experience 1er Cru Blanc de Blancs, Champagne, FR 165/gl

---

### SNACKS

---

**MARCONA MANDLAR** 75  
**NOCELLARA OLIVER** 75  
**GILDAS** 85  
Olives, anchovy, chili on skewers with focaccia

---

### APPETIZERS

---

**OYSTERS** 49/ST  
Lemon, mignonette, Tabasco 145/3 ST  
**CAVIAR/CUCUMBER** 355  
**10 GRAM**  
Sturgeon caviar, cucumber, vodka, smetana, lemon, focaccia  
**CHEESE/CHARCUTERIE** 275  
A selection of cheeses and cured meats, olives, almonds, marmalade, seed crackers

---

### STARTERS

---

**SUNCHOKE/CARROT** 155  
Creamy Jerusalem artichoke, carrot, grated parmesan, pickled chili, chips, cress  
**BEEF/PARMESAN** 185  
Beef Tartar, salted egg yolk, pickled carrot, dijon mustard, sherry, parmesan, browned butter  
**SCALLOP/PARMA** 175  
Scallop, crispy Parma ham, cucumber, cauliflower, cream, fennel, dill, sea coral  
**DUCK/PAPARDELLE** 175  
Hand-folded pasta, ricotta, garlic, duck confit, parmesan, hispi cabbage

Curious about where our ingredients come from? Feel free to ask our staff!





---

## MAINS

---

**PESTO/BURRATA** 275

Rigatoni, cream, Parmesan, pine nuts, basil, tomato, roasted garlic, black kale, toasted panko, burrata

**TRUFFLE/HAZELNUTS** 295

Handmade tagliatelle, truffle, butter, sage, hazelnut cream, parmesan

**HISPI/APPLE** 275

Grilled pointed cabbage, miso, roasted apple, almonds, balsamic vinegar, browned butter, pickled apple, parsnip

**RICE/CHANTARELL** 335

Risotto, mussels, pickled cucumber, dill, funnel chanterelles, lemon, garlic

**STEAK/PECORINO** 455

Sirloin steak, potato purée, Pecorino, panko, tomato, charred onion, pepper sauce, garlic

**CHAR/MUSSELS** 395

Arctic char, smoked mussels, charred cucumber, mussel sauce, potato purée, fennel, hazelnuts, celery

---

## DESSERT

---

**CREME/BLACKBERRIES** 135

Long pepper, honeycomb, baked vanilla cream, blackberries

**CHOCOLATE/PISTACHIO** 135

Chocolate sorbet, crumble, pistachio mousse, sage, caramel

**ESPRESSO/MASCARPONE** 135

Mascarpone, white chocolate, espresso, amaretto, crushed ladyfingers, sabayonne

**ORANGE/THYME** 135

Orange sorbet, grape jelly, lemon thyme, crystallized white chocolate, orange curd, meringue

**CHEESE/PEAR** 135

Cheese with crackers, pears, honey

**SORBET/ICE CREAM** 65



ARE YOU ALLERGIC TO ANYTHING? PLEASE ASK YOUR SERVER, WHO WILL BE HAPPY TO GUIDE YOU THROUGH YOUR VISIT WITH US! WE ARE A CASH-FREE RESTAURANT

