

STARTERS TO SHARE

Pizzetta with summer truffle, arugula and parmesan 28

Hand-sliced Iberian ham, pan con tomate 36

ANTIPASTI



Per unit 15
3 antipasti 40
Tutti 85



Provençal eggplant caviar, basil, feta and mint oil

Bottarga white tarama, blinis

Hummus, Espelette pepper chickpeas, pita bread

Garlic marinated red peppers

Cœur de bœuf tomato, bruschetta, smoked burrata

Calanques fritto misto, aioli

Carpaccio rock octopus, condiments



XL Creamy buffalo milk burrata 58

Caviar Prestige Calvisius

*Net prices including VAT in Euros, service included.
The list of allergens is available on request.
Beef origin from France.*

MAIN COURSES

Einkhorn risotto, seasonal vegetables and summer truffle 32

Polpette della nonna, rigatoni, tomato confit 34

Brice's poultry, braised with tomato, olives and lemon confit 36

Rock octopus, red wine daube, einkorn 38

Grilled red tuna, herb oil, smashed potatoes 42

Mediterranean seabass, tomato-braised chickpeas 44



Lobster linguine 75
the old-fashioned way

50-day aged grilled rib steak 48
grenaille potatoes



DESSERTS

Tiramisu with Amaretto cream to share 28

Fior di Latte Gelato and its toppings to share 32

Rocco's chocolate & caramel bar to share 30

« Nomade » pastries of the day 17

LA FOLIE SORBETTI

Frosted fruits

Piccoli

Lime, Mint 12

Banana, Apricot 14

Peach 16

Passion 18



Grandi

Coco, Melon 40

Pineapple 42

Mango 44

Cocoa 52

For the whole table 75

Coco, mango, banana, passion, lime, mint, peach, apricot, melon