
BRUNCH

Eggs Benedict with cotto ham <i>1,3,7</i>	225
Poached eggs and tomato sauce with truffle burrata <i>1,3,7,8</i>	220
Eggs and glass with avocado <i>3</i>	3 pcs / 175

MOZZARELLA BAR

Fried panzerottino with mozzarella, basil pesto and crudaiola with cherry tomatoes <i>1,3,7</i>	295
Tomato tartare of three types of tomatoes with fresh burrata <i>7,10</i>	315

MOZZARELLA BAR

Salad of spring vegetables and fregoli with roasted scamorza <i>7,10</i>	325
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STARTERS AND SALADS

Selection of Italian hams and cheeses <i>1,7</i>	300g / 345
Mixed leaf salad with roasted goat cheese, strawberries and caramel nuts <i>7,10</i>	225
Royal smelt carpaccio, lemon compote, marinated cabbage, apple and buttermilk <i>4,7,10</i>	365
Smoked veal tartare with marinated wild broccoli and truffle mayonnaise, aged egg yolk <i>3,7</i>	345
Focaccia with avocado guacamole, mozzarella and roasted prawns <i>1,2,3, 7</i>	3 pcs / 275
Three types of Bruschett - with San Daniele ham - with ricotta, rocket and sun-dried tomatoes - with marinated tomatoes and mozzarella fior di latte <i>1,7,10</i>	315

SOUP

Beef broth, ravioli with ricotta, shredded beef <i>1,3,7,9</i>	125
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PASTA AND GNOCCHI

Raviolis stuffed with ricotta, bagna cauda sauce, grey caviar and bottarga <i>1,3,4,7</i>	325
Potato gnocchi with tomato sauce, roasted pancetta and pecorino cheese <i>1,3,7</i>	295
Linguine with basil pesto, pine nuts and robiola cheese sauce <i>1,3,7, 8</i>	315
Spaghetti with shrimps and root vegetables <i>1,2,3,7,9</i>	325

MAIN COURSES

Secondi

Slow roasted durock steak, roasted wild broccoli, potatoes, foie gras and orange zest	525
<i>7,12</i>	
Roasted cod fillet, black lentils beluga, semi-burnt tomatoes, pak choi and garlic foam	455
<i>4,7,9</i>	
Roasted corn breast, grilled artichokes, canellini bean ragout and liquorice sauce	425
<i>7,9,12</i>	
Grilled octopus with broccoli puree, semi-dried tomatoes and puntarelle salad	545
<i>12,14</i>	

DRY-AGED STEAKS

Carne stagionata

Beef Tenderloin (min. 200g)	100g / 325
Rib Eye (min. 250g)	100g / 315
other aged meats according to the current offer	

SIDE DISHES

Contorni

Mashed potatoes <i>7</i>	85
Mixed vegetable salad <i>10</i>	95
Gratinated potatoes <i>7</i>	95
Grilled vegetables	95

SAUCES FOR MEATS

Truffle or pepper <i>7, 9, 12</i>	75
Demi glace <i>7,12</i>	85

ITALIAN CLASSICS PASTA AND RISOTTO

Spghetti All amatriciana <i>1,3,7,9</i>	265
Spghetti Carbonara <i>1,3,7,9</i>	275
Spghetti all Arrabbiata <i>1,3,7,9</i>	255
Spghetti Garlic oil and chili <i>1,3,7,9</i>	245
Parmesan risotto <i>7,9</i>	245
Risotto cacio e pepe <i>7,9</i>	255
Risotto with truffle pesto <i>7,9</i>	325

NEAPOLITAN PIZZA

WITH TOMATO-BASED SAUCE

Con salsa a base di pomodoro

Pizza Margherita bufalina 1,7	210
Pizza di parma Parma ham, fior di latte mozzarella, parmesan, tomatoes, basil 1, 7	295
Pizza di bufala mortadella, fresh basil, whole mozzarella, parmesan 1, 7	315
Pizza with ham cotto 1,7	250
Pizza with spicy Spianata Calabria salami and rocket 1,7	245
Pizza di manzo beef tenderloin, chive mayonnaise, parmesan, rosemary oil, rocket 1, 3, 7	335

WITH CREAM-BASED SAUCE

Con salsa a base di panna

Pizza s gorgonzolou, pecorinem a mozzarellou 1,7	235
Pizza Contadino smoked bacon, red onion, potatoes, cream, parmesan 1, 7	275
Pizza Carbonara guanciale, egg yolk, pecorino cheese 1, 3, 7	285
Pizza porcini di bosco porcini mushrooms, creme fraiche, truffle oil 1, 7	255
Pizza Noce gorgonzola, pear chutney, pecorino cheese, hazelnut oil 1, 7, 8	265

DESSERTS

Dolci

Ice cream or Sorbet (according to daily offer)	1 scoop / 65
Tiramisu 1,7,8	145
Selection of desserts according to the current offer and the showcase	

*The menu with labeled allergens is available upon request of the staff.
Service charge of 10 % will be added to the final bill for groups of 10
and more people. All prices are and CZK including VAT.*

Neapolitan pizza is typical for its airy and raised edges, which must be 1–2 cm thick. To bake a Neapolitan pizza, you need a high heat and the oven, 420–460 °C. At such high temperatures, the air bubbles and the dough begin to burn almost immediately, which is significant. The pizza is said to have leopard spots. These have a bitter taste on the surface, which provides a counterbalance to the sweetness of the San Marzano tomatoes, which are an essential part of Neapolitan pizza.
