

### Salmon Affumicato £19

Smoking Brothers Smoked Salmon, Soy and Whiskey Glazed, Mascarpone, Dill Capers, Cucumber & Lemon zest served with our Grissini  
add Caviar £10  
add Black Truffle £2.5/gr

### Burro & Alici £9.5

Cantabrian sea Anchovies & whipped butter

### Olive di Cerignola £7

Cerignola's Green Olives

### Burrata £18

Apulian Burrata., Pickled Vegetables, Smoked EVO  
add Caviar £10  
add Black Truffle £2.5/gr

### Il nostro cestino del Pane £6

Our Bread Selection

### Zucca £19 (PB)

Rosemary charred Butternut squash, Red chicory, Nuts, Aged balsamic Vinegar & Hibiscus  
add Gorgonzola £3 (V)

### Battuta di Manzo £19

Beef Battuta, Parmesan Mayo & Black Truffle

## T A G L I E R I

### I Cugini Francesi £29

Our French Cousins  
Comté, Camembert,  
Morbier Mjoux,  
Sainte Maure de Touraine  
Reblochon

### Parmigiano in Verticale £27

Selection of Gennari Parmesan  
Cheese, 24, 36 & 72  
Months old

### L'Irreale "too good to be true" £49

Smoked Duck Ham, Fassona Salame, Black Pig Mortadella, Piedmontese Toma, Gorgonzola DOP, Truffle Gorgonzola, fresh Apulian Burrata

### Tosi & I Nostri Amici £26

Selection of cheese producers that shares same Tosi's ethos, Spicy Gorgonzola DOP, Piedmontese Toma, Taleggio & Aged Tuscan Pecorino

### I Nostri Salumi £24

Salame Felino, Coppa Nostrana, Black Pig Mortadella & Beef Bresaola served with Pickled Vegetables

### 4 Latti £28

4 Milk Selection, Tosi Spicy Gorgonzola DOP, Bergamino, Toma di Capra, Taleggio & Aged Tuscan Pecorino

## D O L C I

### Selezione di Biscotti £ 7.5

Selection of Piedmontese Bisquits

### Cheese Cake £ 7.5

Mascarpone and Gorgonzola DOP, poached Pears and Chocolate