

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

Beetroot Tartare £15 (V)

Chopped Beetroot, Butterbeans Hummus, Almonds & Balsamic Vinegar Gorgonzola

Battuta di Manzo £19

Beef Battuta, Parmesan Mayo & Black Truffle

T A G L I E R I

Assoluto Tosi £19

Our production of Gorgonzola DOP
Gorgonzola Piccante DOP
Truffle Gorgonzola

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, Spicy 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