

A Fuoco Vivo

Viziatti

Homemade focaccia , spreadable spicy sausages, pecorino, grilled ear corn	16	
Terrina , melted caciocavallo cheese, caramelized red onion	10	
Bone marrow on garlic bruschetta	10	
Grilled cauliflower , hazelnut, beurre blanc and marjoram	11	
Crispy pork belly with dijon sauce	11	
Beetroot , celery and smoked apple cream, goat cheese and walnut	12	
Roasted pumpkin , sage, butter, almond, hard ricotta cheese, mulled wine	12	
Smoked creamed cod , puntarella chicory, chopped toast chickpeas	14	
Salt-beef carpaccio marinated under ash , sunchoke, horseradish, oil, lemon	14	
Toasted potato gnocchi , goat and pecorino fondue, pistachios pesto, burned onion dust	9	18
Roasted quail , chestnuts sauce, pomegranate in sweet and sour		22
Sticky short rib in tonkatsu sauce, marinated red cabbage		24
Pork neck , pears and calvados glaze, almonds, burned escarole		26
Duck breast , orange sauce, grilled tardivo chicory		27
Grilled octopus , in teriyaki sauce, smoked celeriac sauce	14	28
Fossil fish , sea-bream in crust of salt and semolina flour, olive oil, lemon		28
Tiger prawns on charcoal , roasted garlic, lime, paprika aioli	15	30
Bone-in Sirloin 800gr		64

Dessert

Baked pear in red wine , mascarpone, browned meringue	7
Burnt Cheesecake , with persimmon cream	7
St. Emillion , chocolate 85%, amaretti, rum, sour cream, blood orange glaze	7

Focaccia and evo 01	6
Under-ash cooked potato , stuffed with caciocavallo 'podolico' cheese	7
Roasted sweet green pepper , salt and evo 01	7
Grilled veggie sides	8
Coperto	2.5

Concept by Luigi Giampietro

We kindly invite to inform our staff about allergies and intolerances. Allergens list is available.
Some ingredients, depending on market availability, may be frozen. Prices are in euros.