

BONCOMPAGNI

JANUARY FEBRUARY



TO BEGIN

RAY FISH ROMAN STYLE	€ 16,00
Puntarelle, black garlic, olive crumble and capers	
CUTTLEFISH AND ARTICHOKEs	€ 18,00
Topinambur and citrus dressing	
WINTER OCTOPUS	€ 18,00
Grana cheese fondue, turnip tops, and light 'nduja sauce	
TAVERNA DI MARE	€ 24,00
Tasting of the first 3 appetizers	
DRY AGED AND MARINATED FISH CARPACCIO	€ 22,00
Passion fruit and ponzu sauce	
RAW FISH SELECTION OF THE DAY	€ 45,00
Our selection	
THE 3 CAVIARS	
Siberian classic 20 g	€ 40,00
Siberian classic 50 g	€ 100,00
Osietra Classic 20 g	€ 55,00
Beluga 20 g	€ 70,00
OUR OYSTERS	
Perle noir	€ 3,50 cad.
Ancelin	€ 4,50 cad.
Gillardeau	€ 5,50 cad.
FROM THE GARDEN	
Artichoke, cauliflower, and egg with savory caper biscuits	€ 15,00
THE TRUE PATANEGRA	
5J Company, Patanegro de cerdo 100% Belota	
40 g	€ 20,00
80 g	€ 35,00
CHEESE'S SELECTION	€ 18,00
Our selection of Italian, French and English cheeses	

(*) N.B.: product frozen according to regulations for the administration of raw fish

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CARBOHYDRATES

PENNE ON A BOAT IN JAPAN

Lupin clams, cream, dashi, kombu seaweed

€ 18,00

RAVIOLO 100% SCAMPI

Scampi, ricotta and scampi bisque

€ 22,00

IL RISOTTO THAT WANTED TO BE INZIMINO

Tomato sauce, spinach sauce, cuttlefish ink

€ 22,00

FIRST COURSE OF THE DAY

€ 20,00

LA VEGETARIAN LINGUINA

Cream of black cabbage, topinambur and almonds

€ 16,00

NOBLE PROTEINS

THE AGED ONE

Aged fish steak, sautéed spinach, creamed potato soy and ginger

€ 30,00

THE MULLET AND THE CABBAGE

Stuffed with ricotta, cauliflower, creamed black cabbage and almond breadcrumbs

€ 30,00

JUST SQUID

Squid stuffed with squid, shrimp, and octopus with its bisque

€ 24,00

THE CATCH FROM THE CHANNEL

According to availability

€ 9,00/hg

THE ARGENTINIAN

Angus sirloin with potatoes and vegetables

€ 28,00

With Foie Gras

€ 40,00

THE PIGEON IN LOVE WITH THE SCALLOP

Artichokes, wine sauce and red fruit reduction

€ 35,00

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TASTING

(available only to all diners)

CUTTLEFISH AND ARTICHOKE

Topinambur and citrus dressing

WINTER OCTOPUS

Grana cheese fondue, turnip tops, and light n'duja sauce

RAVIOLO 100% SCAMPI

Scampi, ricotta and scampi bisque

PENNE ON A BOAT IN JAPAN

Lupin clams, cream, dashi, kombu seaweed

THE MULLET AND THE CABBAGE

Stuffed with ricotta, cauliflower, creamed black cabbage and almond breadcrumbs

DESSERT

€ 70,00 PER PERSON (DRINKS NOT INCLUDED)

BREAD AND COVERCHARGE € 4,00

WATER € 3,50

COFFEE € 2,00

WIFI: FASTWEB-5T66EX

PASSWORD: AQDKSFQASH

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