



## Desserts

White chocolate mousse with Tahiti vanilla, lemon strawberries, candied ginger and crumble € 15



White mirto tiramisù with wild fennel and 100% dark chocolate crunch € 15



Sanded dried fruits parfait with sablè, cold white chocolate sauce and warm dark chocolate fondue both served at the table € 15



Red fruits gazpacho with mint and pink pepper flavored pineapple, passion fruit marshmallow and grapefruit sorbet € 15



Fumu Sacher from the grill € 15



Cherry cake with mascarpone mousse, pistachio's biscuits and white chocolate icing € 15



Milk and coffee cream sbrisolona tart € 15



## Allergeni



SENAPE  
MUSTARD



MOLLUSCHI  
CLAMS



UOVA  
EGGS



FRUTTA SECCA  
DRIED FRUIT



SEDANO  
CELERY



CEREALI  
CEREALS



LUPINI  
LUPINS



PESCE  
FISH



SOLFITI  
SULFITES



LATTOSIO  
LACTOSE



CROSTACEI  
SHELLFISH



SOIA  
SOY

















SEMI DI SESAMO  
SESAME SEEDS











Cover charge € 5



## To start

San Filippo anchovies with burrata  	€ 25
Wagyu Kobe beef bresaola (50 gr)	€ 50
Cecina de Leon beef ham	€ 25
Vicciola piemontese beef tartare	€ 30
Sweet and sour Joselito Iberian Pork secret, served cold    	€ 28
Grilled Picanha roast-beef with rocket salad and red cows parmigiano cheese	€ 25
Sweetbreads and brain skewer with salted caramel sauce and coffee  	€ 25
Beef heart tartare (CBT), with parmigiano reggiano sauce, black pepper and croutons  	€ 30
Grilled mango with cashews nuts and Sardinian primo sale cheese  	€ 25
Vegan; grilled sliced watermelon marinated in soia sauce and miso, with green apple, Corinto grapes, wild fennel and coconut crumble  	€ 25

## Our idea of pasta

Gragnano paccheri creme brûlée carbonara style (CBT) with Joselito guanciale, confit pepper and Fiore Sardo dop chips   	€ 30
Cacio e pepe calamarata gratin with Fiore Sardo dop, wild fennel chips and 20 month aged Comte essence   	€ 28
Biological maison fregola pasta by senatore Cappelli grill scented with italian Angus summer stew, mirto reduction and crunch of pecorino cheese    	€ 25

## Our meat - bone cuts

Black Pantano Angus   ITALIA   Minimum 30 days dry aged	€ 15 each 100 gr
Aberdeen Angus Prime Selection   USA   Minimum 30 days dry aged	€ 14 each 100 gr
Extra Marezzata Cow   NORD EUROPA   Minimum 30 days dry aged	€ 12 each 100 gr
















## Main courses from the grill

Pantano Angus bavette	€ 28
USA Angus skirt steak	€ 28
USA Wagyu skirt steak	€ 30

## Side dishes

Camone tomatoes and red onion salad	€ 8
Oven backed potatoes	€ 8
Sassarese style eggplant	€ 8
Grilled summer vegetables	€ 8

## Our burger

FUMU BURGER - Grilled Angus brains with 20 month aged Comte fondue, mustard and sassarese style eggplant      	€ 28
WAGYU BURGER (Only server rare) - With red cows parmigiano fondue, confit pepper, knife smashed rosemary Patanegra lard, semi dried cherry tomatoes and iceberg lettuce    	€ 32
VEGGY BURGER - Grilled vegetables burger with poached egg, pickled Tropea onions, fresh sliced tomatoes, basil, wild fennel, ginger Pepsi sauce, surgaloaf chicory, summer truffle, sun-dried tomato ketchup and pistachios mayonnaise     	€ 25

## Cheeses

Italian cheese mosaic with fruit compote	€ 25
French cheese platter	€ 30

*All Kobe beef is Wagyu,  
not all Wagyu are Kobe*