

### **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

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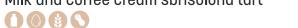
Sanded dried fruits parfait with sablè, cold white chocolate sauce and warm dark chocolate € 15 fondue both served at the table

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

€ 15 Fumu Sacher from the grill

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

Milk and coffee cream sprisolona tart



€ 15

## Allergeni



MUSTARD

LUPINI

LUPINS





**MOLLUSCHI** CLAMS

FISH











UOVA FRUTTA SECCA **EGGS** DRIED FRUIT









**SULFITES** 





*LACTOSE* 



**CROSTACEI** 

SHELLFISH



SOY



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 態 🥔 🕦 📀	€ 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	€ 30
and croutons 🚯 🚺	
Grilled mango with cashews nuts and Sardinian primo sale cheese 🕧 🔇	€ 25
Vegan; grilled sliced watermelon marinated in soia sauce and miso,	€ 25
with green apple, Corinto grapes, wild fennel and coconut crumble 🚯 🥝	

## Our idea of pasta

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



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

#### 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 € 28 sassarese style eggplant



WAGYU BURGER (Only server rare) - With red cows parmigiano fondue, confit pepper, € 32 knife smashed rosemary Patanegra lard, semi dryed cherry tomatoes and iceberg lettuce



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

# OOOOO Cheeses

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