

Il Becco

ALL-DAY DINING

ANTIPASTI

I NOSTRI PESCI CRUDI

Fresh Raw Fish, Sprouts, Olive Oil and Different Salts

I FRITTI CLASSICI DEL BECCO

Pecorino Stuffed Zucchini Flowers and Battered Parmesan Cheese Hors d'Oeuvres

CONO DI BATTUTA

Selected Beef Steak and Cut to the Knife and Crispy Potato

SFORMATINO DI PARMIGIANO

Smooth Parmesan Texture and Crushed Pistache

CARPACCIO DI MANZO

Beef Fillet Carpaccio, 36 Months Grana Padano, and Olive Oil Powder

POLIPO E PATATE

Octopus Salad with Chambray Potatoes

ASTICE E BURRATA

Lobster, Burrata, and White Asparagus Salad

I NOSTRI SALUMI

Special Selection of Italian Cold Cuts with Grana Padano Rocks

LE ZUPPE

MINISTRONE

Vegetable Soup with a Rice Cloud

CAPPUCCINO DI' ARAGOSTA

Lobster Cappuccino, Potato Foam, Parmesan Cheese, and Cuttlefish Ashes

INSALATE

INSALATA DI BARBABIETOLE

Beet Salad with Truffle Honey

INSALATE DI RUCOLA

Arugula Salad with Strawberries and Grana Padano

INSALATA DI CARCIOFI

Candied Artichokes, Parmesan Cheese

RISOTTO

RISOTTO E PARMIGIANO REGGIANO

Red Heifer 36 Months Parmesan Cheese Risotto

RISOTTO SCOGLIO

Risotto with Seafood

RISOTTO, CARCIOFI E PISTACCHI

Artichoke and Pistachio Risotto

PASTE FRESCHE

TORTELLI DI SPINACI E RICOTTA

Ravioli Stuffed with Spinach and Ricotta

AGNOLOTTI DI MASCARPONE E LIMONE

Agnolotti Stuffed with Mascarpone and Yellow Lemon

PAPPARDELLE AL RAGÙ D AGNELLO

Pappardelle with Lamb Ragoût and Mint Perfumed Ricotta

PASTE DI GRANO DURO

PACCHERI AMATRICIANA

Paccheri with Tomato Ragout, Onion, Guanciale and Pecorino Cheese

SPAGUETTI CARBONARA DI MARE

Spaghetti with a Creamy Sauce From the Sea, Mussels and Clams

LINGUINI E ASTICE

Linguini with Lobster Cooked to Low Temperature

PESCE

ORATA DEL MEDITERRÁNEO

Mediterranean Sea Bream, Artichoke Sauce, and Salicornia

SALMONE COTTO A BASSA TEMPERATURA E PURE DI PISELLI

Salmon Cooked at Low Temperature with Pea Purée

CARNE

BRASATO DI COSTOLETTE

Short-Rib Glazed with Cauliflower Purée

AGNELLO E FUNGHI PORCINI

Rack of Lamb with Porcini Mushrooms

FILETTO DI MANZO E CENERI

Beef Fillet, Vegetable Ashes, and Modena Aged Balsamic Vinegar

FOCACCE

FOCACCIA DI MORTADELLA E PISTACCHIO

Mortadella Focaccia and Pistachio Foam

FOCACCIA DI POMODORO, PESTO DI BASILICO E SPUMA DI MORZZARELLA

Focaccia with Tomato Sauce, Basil Pesto and Mozzarella Foam

FOCACCIA E CRUDI DI PESCE

Focaccia with Fresh Raw Fish and Aged Oil

*All of Our Dishes Have a Special Elaboration Process; therefore, their Recipes Can Not be Modified. Thank You for Your Understanding.