

# TANTE COSE



Welcome to Tante Cose, a conceptual Italian restaurant.  
We aspire to introduce Italian cuisine that differs: traditional recipes are reinvented by our Chef in a modern manner.

You are welcome to choose one of several Set Menus – 3, 4, or 5 courses.  
Each one is a journey! Please, select based on how intensive your experience should be.

As a fine dining restaurant, we offer laconic and elegant food inspired by the chef's personality, talent, experience and made of the highest quality products.



*A contemporary and traditional kitchen at the same time*

# TANTE COSE



*A contemporary and traditional kitchen at the same time  
This tasting menu changes according to our latest kitchen research*

## — TASTING MENU —

Create a personalised course from a selection  
of dishes to your preference

*All courses include:*

AMUSE-BOUCHE  
ITALIAN BREAD BASKET  
WITH FRESHLY WHIPPED BUTTER

\*Gluten free with additional charge of 5 EUR

*On Fridays, Saturdays, and holidays, we only offer a tasting menu  
of 4 or 5 courses. Thank you for your understanding*

### 3 COURSES TASTING MENU

Starter / First Course / Dessert - 58

### 3 COURSES TASTING MENU

Starter / Main Course / Dessert - 64

### 4 COURSES TASTING MENU

Starter / First Course / Main Course / Dessert - 75

### 5 COURSES TASTING MENU

Starter / 2 First Courses / Main Course / Dessert - 83

# — TASTING MENU —



## ANTIPASTI / STARTERS

### MOZZARELLA DI BUFALA DOP CON INSALATA PANZANELLA

Exquisite buffalo mozzarella DOP, served with a refreshing Panzanella salad and aromatic basil chlorophyll oil

### GAZPACHO DI POMODORO CON COZZE

Mussels in tomato gazpacho, Nubia garlic, potatoes, and passion fruit foam

### CARPACCIO DI WAGYU CON MAIONESE DI NOCCIOLE PIEMONTESI

Thinly sliced wagyu, served with Piedmont hazelnut mayonnaise, cherry tomatoes, balsamic caviar, 36-month aged Parmigiano Reggiano, Maldon sea salt, and black pepper from Bengal

*\*Not all ingredients are listed in the menu descriptions,  
so please do inform us of any dietary requirements*



by *Chef Tonio Greco*

# — TASTING MENU —



## PRIMI / FIRST COURSE

### SPAGHETTI AI TRE POMODORINI CON PESTO DI BASILICO

Spaghetti with three types of IGP tomatoes (San Marzano, Piennolo del Vesuvio, Pachino), flavored with basil pesto and 36-month aged Parmigiano Reggiano

### PACCHERI AL RAGÙ DI TRIGLIE

Paccheri with red mullet ragout, Datterini tomatoes, and Sicilian wild fennel powder

### RAVIOLI DI MANZO AL BAROLO CON SPUMA DI GORGONZOLA

Ravioli filled with braised beef in a creamy foam of sweet Gorgonzola DOP

*\*Gluten free pasta available with additional charge of 8 EUR*

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so please do inform us of any dietary requirements*



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# — TASTING MENU —



## SECONDI / MAIN COURSE

### MILLEFOGLIE DI VERDURE CON RICOTTA DI BUFALA

Millefeuille of mixed vegetables with buffalo ricotta and Bronte pistachio pesto DOP

### CALAMARI ALLA PANTESCA CON MÉLANGE DI VERDURE

Calamari Pantelleria style, served with a mélange of seasonal vegetables

### TAGLIATA DI FASSONA CON PATATE NOVELLE AL ROSMARINO

Sliced Fassona entrecôte with Parmigiano Reggiano shavings, arugula, and balsamic glaze DOP, served with rosemary new potatoes

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# — TASTING MENU —



## DESSERT

### TIRAMISU TANTE COSE

Traditional tiramisu in the characteristic style of Tante Cose

### BAVARESE DI CIOCCOLATO BIANCO CON FRAGOLE AL FORNO

Bavarois of white chocolate with peppermint aroma, served with baked strawberries

### SORBETTO DI LAMPONI CON ZENZERO E LEMONGRASS

Raspberry sorbet with ginger and lemongrass, finished with a glaze of 15-year aged Modena balsamic IGP

### QUATTRO FORMAGGI - 18

Degustation Plate of 4 types of Italian Cheeses

YOU MAY ORDER OUR CHEESE PLATTER AS AN ALTERNATIVE TO DESSERTS WITH ADDITIONAL CHARGE OF 8 EUR

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*\*Dear guests, for tables of 4 or more, we kindly request that you choose a maximum of two different dishes per course from our tasting menu. This helps us provide you with smooth and efficient service. Thank you for your understanding*

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by *Chef Tonio Greco*