

Sixième

MENU

TAPAS

Cantabric anchovies on bread croutons, stracciatella, confit cherry tomatoes, olives	euro 12
Stracciatella, bottarga (fish eggs) and lemon on bread crouton	euro 12
Polpo dello zavorrista (octopus paté) on cruchy chips and Taggia olives	euro 12
Tacos with ossobuco (typical Milan veal shank) with yellow saffron and lime	euro 12
Tacos with guacamole and shrimps	euro 12

STARTERS

Seabass Italian ceviche marinated with celery, cherry tomatoes, almonds and lemon dressing	euro 12
Octopus tentacle and flambè shrimps on parsley cream	euro 12
Raw meat salad with celery, egg sauce and fried capers	euro 15
Cured meats from Capitelli, Piacenza with pickled vegetables	euro 16

FIRST COURSES

Sardinian fregola (pasta) with seafood	euro 16
Orecchiette Senator Cappelli (fresh pasta) with turnip tops cream, raw sausage and smoked burrata	euro 16
Spaghetti with Mazara red shrimps, almonds, bottarga and cherry tomatoes	euro 18

MAIN COURSES

Sous vide veal with tuna sauce	euro 19
Carlo's Angus beef cut with triple cooked potatoes	euro 25
Beef Bombette on piacentino cheese cream	euro 20
Livorno style stewed fish soup with sea bass, octopus, shrimps, sea food and bread coutons	euro 22

DESSERTS

Tiramisù Sixième	euro 7
Chocolate cream with passion fruit and crumble	euro 7