

## *Starters*

€ 15,00

*Red mullet stuffed with ciambotta, red mullet sauce and Stracciatella*

*Amberjack Ceviche , local green pepper extract and red turnip*

*Creamed baccalà (salted Cod-Fish), tomato puff pastry, smoked bread and chips*

*Zucchini sticks to "Scapeece- Style" .fried and marinated*

*Beef tartare with dehydrated egg cream*

*Veal Sweetbreads, hazelnuts and shallots*

## *First Course*

€15,00

*Mixed pasta with octopus, potato mousse, olives, smoked tomato, parsley sauce and chili oil*

*Risotto with shrimp and salt-cooked lemon sauce*

*Linguina with seaweed and clams*

*Grilled Lasagnetta with smoked provola mousse and confit tomatoes*

*"Buttons" stuffed with rabbit with roasted pepper jus and smoked herring*

## *Main Course*

€ 18,00

*Catch of day with aubergines cooked under ash and fennel sauce*

*Grouper with escarole, black olives of Gaeta and almond crumb*

*Baccalà (salted Cod-Fish), tomato and dried olives*

*Suckling Pig with papaccelle*

*Lamb ribs*

*Guinea fowl medallion with her "Homemade" ham*

## *Desserts*

€ 8,00

## *Tasting Desserts*

€ 12,00

### *Tasting Menù*

### *Tasting Menù*

### *Tasting Menù*

*Appetizer*

*Appetizer*

*Appetizer*

*Starter*

*Two Starters*

*Three Starters*

*First Course*

*First Course*

*First Course*

*Main Course*

*Main Course*

*Main Course*

*Pastries*

*Desserts*

*Desserts*

€ 40,00

€ 45,00

€ 50,00

*With wine pairing*

*With wine pairing*

*With wine pairing*

€ 60,00

€ 70,00

€ 80,00

*The tasting menus are available only for the entire table choosing the same dishes from the menu.*

*Cover and Service € 2,50*