

*Starters**€15,00**Red mullet fillets filled with sun dried vegetables and lemon crumble**Marinated amberjack with pomegranate extract, horseradish and nasturtium**Creamed baccalà (Cod-Fish), with papaccelle (peppers in vinegar) and cauliflower**“ Organic egg ”, with field mushrooms, chestnuts and coffee**Smoked Buffalo tartare with quinoa and blue Buffalo cheese**Veal Sweetbreads, hazelnuts and shallots**First Course**€ 15,00**Mixed pasta with octopus, potato moussé, olives, smoked tomato,
parsley sauce and chili oil**Risotto with shrimp and salt-cooked lemon sauce**Linguina with seaweed and clams**Home made Pappardelle with meat ragout local pecorino cheese
and truffle**“Buttons” pasta, stuffed with rabbit, Cacciatora style**Main Course**€18,00**Seabass with salanghina wine and artichokes**Grouper with escarole, black olives of Gaeta and almond crumb**Baccalà (salted Cod-Fish), tomato and dried olives**Suckling Pig with papaccelle**Lamb composition**Guinea fowl medallion with its own Home made " ham "**Tasting Menu**Tasting Menu**Tasting Menu**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.***Ristorante il papavero**

The information about the presence of substances or products causing allergies or intolerances are available by contacting the staff of the service
Foods such as meat and fish purchased from us fresh reason for the market and for prepared raw having undergone pre-cleaning by means of vacuum
and abatement at -20° consistent with the requirement of Reg.(CE) 853/2004, Annex III, Sez.VII, Chapter 3

Cover and Service € 2,50

Ristorante il papavero

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale del servizio. Gli alimenti come carne e pesci da noi acquistati freschi, per ragione di mercato e per le preparazioni a crudo hanno subito un trattamento di bonifica preventiva mediante il sottovuoto e abbattimento a -20° conforme alla prescrizione del Reg.(CE) 853/2004, allegato III, Sez.VII, Capitolo 3.