

Starters

€ 15,00

Amberjack, Peach, Saffron

Bread, Butter, Anchovies

The Egg

“Scapecce” Courgette

Buffalo tartare, Red Pepper, Green Sauce

Quail, Cereals, Seeds

First Course

€15,00

“Pasta Mista” with Octopus ragù

Risotto, Basil, Prawn

Linguine, Seaweed, Clams

“Scarpariello”

Tagliolino, Beurre Blanc, Truffle

Tortello, Ricotta Cheese, Aubergine, Anchovies

Main Course

€ 18,00

*Cod, Falanghina Sauce, Endive
Grouper, Escarole, Black Olives, Almond
Squid, Head & Liver, Vichyssoise, Spinach
Beef, Camomile, Spring Onion
Lamb...
Guinea Fowl, Malt, Sweet Corn*

Tasting

5 Courses

€45,00

Tasting

7 Courses

€60,00

Including Wine Pairing

€75,00

Including Wine Pairing

€ 100,00

The tasting menus are meant to be for the entire table

Service and Cover € 2,50