

Starters

18,00 €

Red Shrimp, Beef Lard, Marjoram ^{2,9,12}

Cuttlefish with Ricotta and Black Truffle ^{14,7,12}

Egg, Pumpkin, Hoax blue cheese and Origano ^{1,3,7}

Pork, Aceto Balsamico and Red Onion ⁹

Sweetbreads, Chestnut and Apple ⁷

First Course

18,00 €

Pasta Mista, Octopus Ragù, Potato Foam ^{1,4,7,9,12,14}

Spaghettoni, Langoustines, Omentum, Truffle* ^{1,2,9,12}

Tagliatella, Squid Fish and Beans ^{1,3,9,12,14}

Risotto, Smoked Mussels and Parsley ^{4,9,14}

*Tortello with Warm Beef, Foie Gras**

Wild Strawberries and Chive ^{1,3,9}

Main Course

24,00 €

Catch of the day, Canasta Salad, Radish and Lemon^{4,9}

Amberjack, Potato, Chives and Sour Cream^{4,7,12}

Cod and Celery*^{4,9}

Duck, Champignon mushrooms and Laurel^{7,9}

Lamb, Goat milk, Leek, Sumac^{7,9}

Tasting

5 Courses

50,00 €

Including Wine Pairing

80,00 €

Tasting

7 Courses

70,00 €

Including Wine Pairing

110,00 €

The tasting menus are meant to be for the entire table

Cover 3,00 €

Raw materials / products slaughtered - some fresh products of animal origin, such as fish raw products administered, are subjected to rapid blast chilling to ensure quality and safety, as described in the HACCP Plan pursuant to Reg. CE 852/04 Reg. CE 853/04

**frozen product*

Allergens: 1 cereals containing gluten, 2 crustaceans, 3 eggs, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame, 12 sulfur dioxide, 13 lupins, 14 molluscs