

*Starters*

*18,00 €*

*Red Shrimp, Beef Lard, Marjoram*

*Cuttlefish with Ricotta and Black Truffle*

*Egg, Pumpkin, Hoax blue cheese and Origano*

*Pork, Red Onion and Aceto Balsamico*

*Sweetbreads, Chestnut and Apple*

*First Course*

*18,00 €*

*Pasta Mista, Octopus Ragù, Potato Foam*

*Spaghettoni, Langoustines, Omentum, Truffle*

*Tagliatella, Squid Fish and Beans*

*Risotto, Smoked Mussels and Parsley*

*Tortello with Warm Beef, Foie Gras, Wild*

*Strawberries and Chive*

*Main Course*

*24,00 €*

*Catch of the day, Canasta Salad, Radish and Lemon*

*Swordfish, Almond, Friggitelli, Tarragon*

*Cod and Celery*

*Duck, Champignon mushrooms and Laurel*

*Lamb, Goat milk, Leek, Sumac*

*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 €*