

*Starters*

*18,00 €*

*Red Shrimp, Beef Lard, Marjoram* <sup>2,9,12</sup>

*Cuttlefish with Ricotta and Black Truffle* <sup>14,7,12</sup>

*Egg, Cauliflower, Celery, Onion and Olives* <sup>1,3,7,9</sup>

*Pork, Aceto Balsamico and Red Onion* <sup>9</sup>

*Sweetbreads, Chestnut and Apple* <sup>7</sup>

*First Course*

*18,00 €*

*Pasta Mista, Octopus Ragù, Potato Foam* <sup>1,4,7,9,12,14</sup>

*Eliche, Mushrooms, Truffle, Marrow and Dill* <sup>1,7,9,12</sup>

*Tagliatella, Squid Fish and Beans* <sup>1,3,9,12,14</sup>

*Risotto, Smoked Mussels and Parsley* <sup>4,9,14</sup>

*Tortello with Warm Beef, Foie Gras* \*

*Wild Strawberries and Chive* <sup>1,3,9</sup>

*Main Course*

*24,00 €*

*Catch of the day, Canasta Salad, Radish and Lemon*<sup>4,9</sup>

*Amberjack, Potato, Chives and Sour Cream*<sup>4,7,12</sup>

*Cod\* and Celery*<sup>4,9</sup>

*Duck, Champignon mushrooms and Laurel*<sup>7,9</sup>

*Lamb, Goat milk, Leek, Sumac*<sup>7,9</sup>

*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*