

Starters

18,00 €

Amberjack, Ciauliello and Seaweed^{4,12}

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

Egg, Cauliflower, Celery, Onion and Olives^{1,3,7,9}

*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}

Eliche, Mushrooms, Truffle, Marrow and Dill^{1,7,9,12}

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

21,00 €

Catch of the day, Escarole, Garum and Olives ^{4,6,12}

Cod and Celery* ^{4,9}

Beef, Cabbage and Fennel ^{7,9,12}

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, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame, 12 sulfur dioxide, 13 lupins, 14 molluscs