

Starters 18,00€

- Amberjack, Ciauliello and Seaweed*^{4,12}
Cuttlefish with Ricotta and Black Truffle^{14,7,12}
Egg, Peas and Pecorino cheese^{3,7}
Chicken and Potatoes^{7,12}
Beef Tartare, Tomato and Parmesan^{7,9,12}

Firs Cours 18,00€

- Pasta Mista, Octopus Ragù, Potato Foam*^{1,4,7,9,12,14}
Eliche, Shrimp, Fava beans and Licorice^{1,2,7,12}
Linguine, Chicory, Sour cream, Marrow^{1,7}
Risotto, Smoked Mussels and Parsley^{4,9,14}
Bottoni, Spring Onion and Dry Tomatoes^{1,3,7}

Main Cours 21,00€

- Swordfish, Curry and Carrots*^{4,7,12}
Salted Cod, Aromatic Herbs and Scapece^{4,12}
Beef, Eggplant, Onion Chutney^{7,9,12}
Duck, Spinach and Mustard^{6,7,10,12}
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€

