

Starters € 19

Amberjack, Ciauliello and Seaweed 4.12

Cuttlefish, Ricotta and Black Truffle 7.14

Red Mullet, Buffalo Yogurt and Cucumber 4.7.9.12

Egg, Leek and Pecorino Cheese 1.3.7.12

Cardoncello and Celeriac 7.9.12

First Course € 19

Pasta mista, Octopus ragù and Potato Foam 1.4.7.9.14

Risotto, Artichokes, Carbonara, Aromatic Herbs 3.7.9

Tortelli, Sunchoke, Parsley, Colatura of Anchovies 1.3.4.7

Eliche, Red Prawns, Sour Cream and Marjoram 1.2.7.9

Tagliolino, Beurre Blanc, Parmigiano Vacca Rossa, Truffle 1.3.6.7.9.12

Main Dishes € 25

Swordfish, Curry and Carrots 4.7.12

*Cod, * Cauliflower and Black Lemon 4.6.12*

Chicken "Cacciatora" 7.9.12

Black Pork, Cabbage, Potatoes and Dill 7.9.12

Duck, Orange, Radicchio and Almonds 7.8.12

5 Courses Tasting Menu €60

Including Wine Pairing €90

7 Courses Tasting Menu €85

Including Wine Pairing €125

The tasting menu are meant to be for the entire table

Cover €3