

*Starters € 19*

*Dolphinfish, Celeriac, Sour Cream 4,7,8,12*

*Cuttlefish, Ricotta and Black Truffle 7,14*

*Red Mullet, Scarola, Smoked Provola 4,7,9,12*

*Egg, Leek and Pecorino Cheese 1,3,7,12*

*Beef Tongue, Sea Green Sauce 7,9,12*

*First Course € 19*

*Pasta mista, Octopus ragù and Potato Foam 1,4,7,9,14*

*Risotto with Shrimp, Garlic, Oil and Chili Pepper 7,9,14*

*Tortelli stuffed with Genovese, Apple and Onion Fond 1,3,7,9,12*

*Tubettone, Redfish, Cedar and Chive 1,4,7,9*

*Bean Gnocchi with Squid and Pioppini Mushrooms 1,3,4,7,11,12,14*

*Main Dishes € 25*

*Duck, Celeriac and Fennel 7,9,12*

*'Pizzaiola' Cod and Spinach 1,4,7*

*Barbecued Amberjack, Endive, Cauliflower and Anchovy Pil 4*

*Laticauda Lamb, Artichoke and Spring Onion 7,9,12*

*Sweetbread, Pumpkin, Morels 1,7,12*

*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*