

*Starters € 19*

*Mackerel in ‘‘Carpione’’* 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

*Scarole Cr pinette* 7,9,12

*First Course € 19*

*Pasta mista, Octopus rag  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 Fund* 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, Puntarelle, Cauliflower and Anchovy Pil* 4

*Fillet of Black Lucano Pork, Potatoes and Peppers* 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*