

APPETIZERS  
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PASTA  
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MAIN COURSE  
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DESSERT  
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FROM THE SEA

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Fried anchovies, black garlic mayo and basil cream	€ 20
Slow cooked octopus , pumpkin cream with thyme, black truffle	€ 24
Raw seafood	€ 26
Seared scallops, with fennel, orange and rocket salad, spelt	€ 24

FROM THE LAND

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Crispy egg with caciocavallo fondue and black truffle	€ 22
Beef tartare with pepper ice cream and bread chips	€ 20
Carrot and Thyme flan, macadamia nut mayo, tarallo crumble	€ 18
Sweet potato cream, pearl barley, basil cream and croutons	€ 16

FROM THE SEA

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Fregola, langustines, clams and asparagus	€ 22
Tubettone mussels, zucchini flowers and pecorino	€ 20
Sedanini seafood Amatriciana	€ 20
Ruote pazze, with red mullet ragout, fried courgettes and lime	€ 18

FROM THE LAND

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Spaghetti with tomato, Crusco pepper and crumbled tarallo	€ 16
Risotto turnips top cream, sausage and formaggio dei poveri	€ 18
Pumpkins gnocchi, white ragou and rosemary	€ 20
Ravioli stuffed with pulled beef, sauteed peas and parmesan mousse	€ 22
Spaghetti alla chitarra, buffalo ricotta, fresh spinach and lemon	€ 18

FROM THE SEA

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Sea bass, carrot and gingercream, spinach, quinoa and cashew nuts	€ 22
almon fillet, mortadella, breadcrums and cucumber water	€ 20
Red tuna belly skewer, soy and honey icing, hummus and paprika	€ 24

FROM THE LAND

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Over a thousand goes on fire	€ 70
Slow coocked beef tongue, potato millefeuille and chestnut foam	€ 22
Beef short ribs and burnt aubergines	€ 20
Parmigiana riva	€ 16

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Lemon sorbet	€ 8
Raspberry sorbet	€ 8
Black forest	€ 10
Il Gelato	€ 10
Pear tart with tonka bean cremeux	€ 10
Tiramisu	€ 12