

**We respect your health, using the best raw materials, in addition to enhance the flavors and nutritional properties, solicit your palate, combining harmony and taste.**

## Starters

Creamed Cod fish with Tropea Red Onion, crispy bread and red Pepper cream	€ 18,00
Chicory hearts with Burrata from Gioia del Colle and Sicilian anchovies	€ 15,00
Raw Tuna fish, Avocado, Burrata cheese and crunchy Chicory hearts	€ 19,00
Fassona beef Tartare with Parmesan Ice Cream and fried Cappers of Pantelleria	€ 16,00
Culatta Ham seasoned 16 months with Buffalo's milk Mozzarella cheese	€ 15,00
Selection of Cured Meats	€ 15,00

## First Course

Carnaroli Rice, Riserva San Massimo with Pumpkin, Pork cheek and Gorgonzola cream	€ 14,00
Fresh Tagliolini pasta with Lobster and Basil	€ 19,00
Spaghettone Mancini with Sicilian Anchovies, Capers and dried Tomatoes	€ 14,00
Fresh Pappardelle with Duck Ragù	€ 14,00
Fresh Tonnarelli pasta with Cacio & Pepper	€ 14,00

Opening hours: 12.30 - 14.30 / 19.30 - 22.30  
Sunday evening and Monday close

To ensure freshness of our products, some items can be frozen -18 °C.  
Some of our products can be purchased frozen at the origin

The information about the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty

## Second Course

Sliced of Fassona meat with sautéed Vegetables and Hazelnuts	€ 25,00
Roasted Duck breast, caramelized Endive, Potatoes, Bluberry sauce and Sichuan Pepper	€ 24,00
Beef cheek on Celeriac puréed	€ 21,00
Roasted Monkfish with Artichokes, Pumpkin and Pork cheek	€ 25,00
Slice of Sea Bass, sautéed Vegetables with Sesame seeds and Citrus Soya sauce	€ 25,00

## Our Chef recommends

### MEAT

Culatta Ham seasoned 16 months with Buffalo's milk Mozzarella cheese

Fassona beef Tartare with Parmesan Ice Cream and fried Cappers of Pantelleria

Fresh Tonnarelli pasta with Cacio & Pepper

Sliced of Fassona meat with sautéed Vegetables and Hazelnuts

Choose your dessert from our Sweet Menu

### FISH

Raw Tuna fish, Avocado, Burrata cheese and crunchy Chicory hearts

Creamed Cod fish with Tropea Red Onion, crispy bread and red Pepper cream

Spaghettone Mancini with Sicilian Anchovies, Capers and dried Tomatoes

Slice of Sea Bass, sautéed Vegetables with Sesame seeds and Citrus Soya sauce

Choose your dessert from our Sweet Menu.

€ 58,00  
per person,  
water, coffee  
and wine not  
included

€ 62,00  
per person,  
water, coffee  
and wine not  
included.