

### ***Starters***

Shi drum tartare with apple, strawberries, mint  
mayonnaise and avocado-guacamole sauce 22

Tartare of deer with basil sauce,  
raspberries and walnuts crunchy nougat 22

### ***First Courses***

Pasta tricolor:  
green with spinach, basil pesto and  
scampi tartare  
white with burrata cheese and  
shrimps tartare from Mazara del Vallo  
red with beetroots, tomatoes and  
tartare scallops 19

Ricotta cheese and quail egg ravioli with  
asparagus and "agretti" wild grass 18

### ***Second Courses***

Fried cod with peas purée, asparagus  
and melon 18

Almonds lamb ribs with Jerusalem artichokes  
puree, grilled artichokes and Cynar liquer  
sauce 23

## Start

Marinated salmon with sweet and sour sauce and fried courgettes	€ 10
Purée of dried cod with saor, Sponcio polenta and bacon	€ 12
Buffalo's milk mozzarella with tomato and raw ham	€ 12
Souté of mussels and clams with cherry tomatoes and toast bread	€ 12
Tartare of tuna with crunchy vegetables, ginger and stracciatella burrata (very soft & fresh cheese)	€ 21
Chef's mixed fish appetizer	€ 19
Assortment of typical meats and cheeses	€ 15
Assortment of cheeses	€ 12
Tartar of beef with rösti potato and fresh goat's cheese with thyme	€ 18

## First

Sedanini shrimps amatriciana	€ 15
Blacks noodles with seafood sauce with basil pesto, tomatoes sauce and almonds	€ 16
Orange potato gnocchi with duck ragù and spinach smoothie	€ 10
Fresh home-made lukewarm spaghetti with thyme ricotta cheese on tartar of beef with black olives and tomatoes	€ 16
Spaghetti seafood carbonara	€ 15
Ricotta cheese ravioli with basil pesto sauce, nuts, raisins and pine nuts	€ 12
Barley with cuttlefish, saffron, parmesan sauce and black oil	€ 12
Spaghetti pasta with clams	€ 12
Spaghetti carbonara	€ 10
Seasonal first dishes	from € 8 to 12

## Second

Marine fish with the vegetables of the day	€ 26
Baked sea bass with potatoes	€ 18
Duck leg with seasonal purée and violet potatoes chips	€ 17
Seabream stew of cherry tomato, capers, olives and potatoes	€ 16
Roast suckling pig with green apple and seasonal purée	€ 15
Larded fillet of beef with seasonal vegetables	€ 20
Sliced beef with rocket and parmesan	€ 16
Sliced grilled chicken breast with seasonal vegetables and mustard sauce	€ 12
Fried squid and shrimp with battered vegetables	€ 18
Chicken cutlet with french fries	€ 12

## **Sandwich**

<i>Classic:</i> White bread, cheese, bacon, eggs, tomatoes and salad	€ 9
<i>Medium:</i> Wholemeal bread, cheese, zucchini, eggplant and peppers	€ 9
<i>Light:</i> Wholemeal bread, marinated salmon, rocket and goat cheese	€ 9
<i>Summer:</i> White bread, leg of pork grilled, zucchini, burrata cheese and tomatoes	€ 9,5
<i>Mediterraneo:</i> Wholemeal bread, chicken breast, tomatoes, cheese, salad and olives	€ 9,5

## **Salads**

*...Who better than you can compose the plate...  
Compose yours with the following ingredients*

Vegetables	
Fresh salad	
Rocket	Cheese
Red chicory	Buffalo's milk mozzarella
Olives	Parmesan cheese
Carrots	Goat's cheese
Tomatoes	Pecorino di Pienza
Potatoes	
Grilled vegetables	
Boiled vegetables	
	Cold cuts
	Leg of pork grilled
Fish	Raw Ham
Octopus	Smoked ham
Shrimps	Turkey
Marinet thyme tuna	
Marinated salmon	

A component for the group	€ 9
Addition	€ 1,50

## Dessert

Tiramisù with icecream	€ 7
Hot chocolate cake with baked bananas and ice cream	€ 10
Yogurt, strawberries and egg-nog	€ 8
Cream pudding with wild berries	€ 6
Crepês with fresh fruits flambé with Gran Marnier and ice cream	€ 7
Dolce del giorno Dessert of the day	da € 5 a € 10
Pineapple carpaccio with ginger sauce	€ 6
Mascarpone cheese custard on meringue waffle with licorice and star anise hot sauce	€ 9
Assortment of cheeses	€ 12