

## *CHEF MENU*

### ***Starters***

Shi drum tartare with pomegranate  
and basil mayonnaise 22

Mixed boiled meats with their sauces 18

### ***First Courses***

Fresh spaghetti with wild salmon tartare,  
turnips tops sauce and bottarga 20

Chicken livers ravioli with leeks sauce,  
porcini mushrooms and cocoa  
powder 18

### ***Second Courses***

Red mullets:  
fried, filled and grilled  
with porcini mushrooms and fresh  
seasonal salad 20

Pistachios lamb ribs with larded green  
beans, pumpkin purée and Marsala  
(Sicilian fortified wine) 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

Sauté 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<br>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          |