

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, raicins 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