

CHEF MENU

Starters

Shi drum carpaccio with yogurt,
peppermint, pistachios and beetroots

22

Roast lamb with cabbage and
turmeric–ginger mayonnaise

18

First Courses

Ricotta cheese and pear dumplings
with raw prawns, peas purée
and licorice powder

18

Paccheri pasta with “n’ duja” (spicy
fresh salami) and burrata fresh cheese

16

Second Courses

Monkfish in hazelnut crust, peas and
raspberries mayonnaise

22

Rolled confit rabbit with red cabbage,
onions and almond milk sauce

20

Start

Marinated salmon with sweet and sour sauce and fried courgettes € 12

Purée of dried cod with saor, Sponcio polenta and bacon € 13

Buffalo's milk mozzarella with tomato and raw ham € 12

Souté of mussels and clams with cherry tomatoes and toast bread € 13

Tartare of tuna with crunchy vegetables, ginger and stracciatella burrata soft cheese € 21

Chef's mixed fish appetizer € 22

Assortment of typical meats and cheeses € 15

Assortment of cheeses € 12

Tartar of beef with rösti potato and fresh goat's cheese with thyme € 20

First

Sedanini shrimps amatriciana € 16

Blacks noodles with seafood sauce with
basil pesto, tomatoes sauce and almonds € 18

Orange potato gnocchi with
duck ragù and spinach smoothie € 12

Fresh home-made lukewarm spaghetti with
thyme ricotta cheese on tartar of beef
with black olives and tomatoes € 16

Spaghetti seafood carbonara € 16

Ricotta cheese ravioli with basil pesto sauce,
nuts, raisins and pine nuts € 12

Barley with cuttlefish, saffron, parmesan sauce
and black oil € 14

Spaghetti pasta with clams € 12

Spaghetti carbonara € 10

Seasonal first dishes from € 8 to 15

Second

Marine fish with the vegetables of the day	€ 26
Baked sea bass with potatoes	€ 19
Duck leg with seasonal purée and violet potatoes chips	€ 18
Seabream stew of cherry tomato, capers, olives and potatoes	€ 18
Roast suckling pig with green apple and seasonal purée	€ 16
Larded fillet of beef with seasonal vegetables	€ 20
Sliced beef with rocket and parmesan	€ 18
Sliced grilled chicken breast with seasonal vegetables and mustard sauce	€ 13
Fried squid and shrimp with battered vegetables	€ 18
Chicken cutlet with french fries	€ 13

Sandwich

Classic: White bread, cheese, bacon,
eggs, tomatoes and salad € 9,5

Medium: Wholemeal bread, cheese, zucchini,
eggplant and peppers € 9,5

Light: Wholemeal bread, marinated salmon,
rocket and goat cheese € 9,5

Summer: White bread, leg of pork grilled, zucchini,
burrata cheese and tomatoes € 9,5

Mediterraneo: 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

Red chicory

Olives

Carrots

Tomatoes

Potatoes

Grilled vegetables

Boiled vegetables

Fish

Octopus

Shrimps

Marinnet thyme tuna

Marinated salmon

Cheese

Buffalo's milk mozzarella

Parmesan cheese

Goat's cheese

Pecorino di Pienza

Cold cuts

Leg of pork grilled

Raw Ham

Smoked ham

Turkey

A component for the group € 10

Addition € 1,50

1
2
%

