



Menù

Land appetizers

Parma ham

With fried fried dumpling and pecorino cheese
(milk and derivatives, gluten, sulphites)

14

Fassona tartare

With provola fondue and courgett salad
(mustard, gluten, milk and derivatives)

14

Crunchy focaccia

With friggitelli cream , smoked provola and
flamed wagyu carpaccio
(milk and derivatives, gluten, celery, sulphites)

10



Seafood appetizers

Almond crusted prawns*

With bitter orange marmalade 3 pcs
(nuts, shellfish, gluten, sulphites)

12

Stewed octopus

with tomato sauce, "nduia flavour, puree and ride chips
(Eggs , fish , milk and derivatives)

14

Seabass carpaccio

With purple prawn tartare, corn crumble , cabbage,
lemon sa ron jam and rise chips
(shellfish, fish, gluten)

15

Zucchini flan filled with seafood

with provola fondue and julienne of cuttlefish
(shellfish, fish, milk, Eggs, crustaceans)

10



Vegetarian appetizers

Zucchini flowers

stuffed with ricotta cheese in batter
with racket pesto
(Milk, , gluten,)

8

Giudia artichoke smoked with beech wood

With rosemary mayonnaise and potatoe and artichokes cream
(Eggs, gluten)

8

Cheeses wrapped in foil

with olive and break croutons
(shellfish, fish, gluten)

10



First courses

Bigoli at black garlic

with quid, finger, chilli, and parsley break
(Fish , gluten , celery)

15

Seafood Risotto

With katsuobushi
(milk, fish, crustaceans, mollusc)

15

Spaghettoni

With cacio cheese and pepper with
red prawns* tartare and hint of lemon
(milk and derivatives, shellfish , gluten, celery, eggs and derivatives)

14

Eliche pasta

With porcini cream, red beef tartare
and smoked provola fondue
(milk and derivatives, gluten, mustard, celery, eggs and derivatives)

14

Eggplant gnocchi

stuffed with provola cheese, tomatoes cream,
Eggplant and almonds
(gluten. Milk, eggs, nuts)

15



Second of the sea

Fried squid*

Prawns*, cod fish* with fresh salad
(molluscs, fish, crustaceans, gluten)

22

Cod fish*

Cooked in oil with potatoes and artichokes cream
and katsuobushi
(fish, gluten, celery)

22

Sea soup

(Tomato, potatoes, octopus, shrimps, fish fillet, calamari)
(Crustaceans, mollusc, fish)

22



Second of the land

Cinta senese fillet

with green pepper, spicy pleos mushrooms and potatoes

(milk, celere)

20

Sliced beef

With rosemary oil, potatoes and sauteed vegetables in soy sauce

(soy , celery)

24

Black pig

Cutlet with bearnaise sauce and baked potatoes ,
cherry tomatoes and rocket

(celery, gluten, eggs, milk, mustard sulphur dioxide)

20

Veal roll

stuffed with ham and provola cheese, with puree
and fried sweat peppers

(celery, gluten, eggs, milk, mustard sulphur dioxide)

22

Dessert

Tiramisù 5 Torta caprese 5

Cheesecake ai frutti di bosco 5

Dessert fantasia 5

Caffetteria

Caffe' 1,5 Liquor 4

Grappa Bianca/ Grappa
invecchiata 4,6

Water 75cl 2,5

Soft drink 3

Glass of wine 5

Coperto 3

*Frozen at the origin

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