

I trust Luca

For those who want to rely on Luca's creativity

5 courses **65**

Wine pairing 40

7 courses **75**

Wine pairing 45

9 courses **90**

Wine pairing 50

Selection of cheese 5 pp

-Tasting menù must be for the entire table-

The main role is vegetables

BBQ zucchini, rose, mint and pecorino cheese

Penneroni, yellow tomatoes, blueberries, and marjoram

Eggplant with green pepper sauce and apéritifs

Bread, butter and jam

55

Wine pairing 30



Starters

BBQ zucchini, rose, mint and pecorino cheese 15

Cuttlefish, ciassuolo and camomile 18

Veal, cherries and lovage 19

Mullet, almond milk and black olives 16

Pastas

Penneroni, yellow tomatoes, blueberries, and marjoram 18

Ravioli, salt cod, arrabbiata oil and capers 19

Cold Linguine, red mullet, tarragon and bergamot 19

Tortelli, pigeon, oysters and beetroot 19

Main

Beef, tomatoes, garlic and oregano 29

Guinea fowl, shrimps, lettuce and savory 31

Eggplant with green pepper sauce and apéritifs 28

White fish, peach, basil and green beans 31

- to get a better experience, we suggest choosing at least two courses -