

APPETIZERS

Raw Fish	Hg/10.00
Mixed fish carpaccio	14.00
Daily fresh fish tartare	16.00
Crayfish from <i>Mazara del Vallo</i> carpaccio	24.00
Beef tartare with black truffle and precious egg	22.00
Fillet carpaccio with rocket and anchovies mayo	20.00
DOP buffalo cheese and black truffle	16.00
Precious eggs with black truffle	16.00
Cheeses selection	18.00
Mixed of cold cuts	25.00

MAIN COURSES

Linguine "Mancini" with crayfish from <i>Mazara del Vallo</i>	22.00
Spaghetti "Mancini" with clams	18.00
Bucatini with butter and sea cantabrico anchovies	18.00
Tortelli carbonara with black truffle	20.00
Spaghetti "Mancini" amatriciana	12.00
Homemade Tagliolini "36 yolks" with Black truffle	28.00
Fettuccine gricia with black truffle	16.00

SECOND COURSES

Grilled crayfish from <i>Mazara del Vallo</i>	Hg/11.00
Tuna fillet with pistachio's croast	24.00
Fresh Daily Fish	Hg/9.00
"Kobe" beef and "Piquillo" confit pepper	60.00
Beef fillet with "Barolo" sauce	28.00
T-bone steak	28.00
Veal "roman way"	16.00
Veal escalopes with black truffle	20.00

SIDE DISHES

Seasonal veggies	7.00
Mix of grilled vegetables	9.00
Porcini Mushrooms and Shrimps Salad	26.00
Grilled porcini Mushrooms	20.00