

APPETIZERS

Veal eye round with lemon chickpea cream
and cucumber, peanut and mint salad

18€



Seared red drum with watermelon gazpacho,
watermelon salad, tomatoes, and marjoram

17€



Spicy roasted apricots and plums,
cinnamon onion cream, and horseradish

15€

FIRST COURSES

Tamarind risotto
with pine nuts cream and rhubarb

18€



Home-made tagliolini creamed with ‘nduja, garlic
and chicory coffee cream, and preserved lemons

18€



Cold corn soup with lime, served
with chives and paprika-seasoned corn

16€



“Spaghettoni “Antico Pastificio B. Cavaliere”
with fresh tomato and basil sauce

15€

SECOND COURSES

Beef tataki with smoked stracciatella,
scapecce zucchini and black pepper zucchini cream

28€



Grilled chicken breast with babaganoush,
figs and fig leaf oil mayonnaise

24€



Oven roasted peaches with carob cream,
basil extract, and black garlic

22€



Roasted octopus with sweet potato cream,
rosemary bell peppers and lard pesto

26€

DESSERTS

Earl Grey Tea crèmeux, cinnamon peaches
and saffron cornmeal crumble

10€



Hazelnut and apricot cake
with tarragon mousse and rum gel

10€



Watermelon and raspberry cream with green peppers,
Sichuan pepper, black olives and lime gel

10€