



APPETIZERS

L'uovo bio

Low temperature cooked egg, savory pastry shortbread, green asparagus foam, crispy smoked ham, black truffle and Tuscan pecorino sauce

La tarte tatin

Blond onion's tarte tatin with Parmigiano cheese sauce and balsamic vinegar reduction

La Capasanta

Pan fried scallops on smashed broccoli pesto with dry tomatoes, finger lime and mayo flavoured by anchovy sauce

Il Polpo

Grilled octopus with yellow tomatoes sauce, fresh fava beans salad, bitter-sweet onions, and cuttlefish ink chips

FIRST DISHES

Il Risotto

Aged Carnaroli risotto with scampi, green asparagus, terragon stracciatella cheese and toasted almonds
2 persons minimum

I Tagliolini

Homemade cuttlefish ink tagliolini with peas cream, Mediterranean's sea lupins, lemon and dry tomatoes

I Ravioli

Homemade ravioli filled with pork sausages, leeks cream and Bitto cheese sauce

Le Candele corte

Handcraft Candele "Pastificio Gentile" with lamb ragout flavoured by Barbera wine, broccoli and salted ricotta cheese



MAIN DISHES

Il Branzino

Low temperature cooked sea bass fillet, cauliflower and vanilla cream, roasted cauliflower, crispy celery and Amalfi lemon perlage

Il Rombo

Pan seared turbot fish fillet accompanied by different taste of carrots, baked spring onions and parsley green sauce

Il manzo

Baked beef fillet with roasted potatoes, bitter-sweet radishes, hazelnuts and black truffle

L' Anatra

Low temperature cooked duck breast with a scent of rosemary and orange, cabbage salad with mustard, nuts, fresh oranges and beer foam

Il Gubet

Gubet: local goat cheese, homemade raisins bread, honey and jam

