



The Chef Recommends



Starters

Grilled Baby Squid with Singino Lettuce and Cherry Tomatoes (1,4,14)	€ 15.00
Antabrian Anchovies, Chickpea Fritters, Burrata Cream and Puntarelle (4,7,1)	€ 15.00
Tuna Tartare, Chickpea Hummus, and Light Garlic Sauce (4,11,7)	€ 18.00
Cauliflower Flan in Kataifi Pastry with Pecorino Fondue (7,3,1)	€ 15.00
Warm Salad of Cuttlefish, Artichokes, Moliterno Pecorino Cheese, Cashews and Pomegranate (4,7,13,8)	€ 16.00
Roasted Octopus with Cannellini Bean Cream and Sautéed Chicory (4,8)	€ 16.00
Culatello di Zibello with Buffalo Mozzarella (7)	€ 15.00

First Courses

Spaghetti with Pecorino Cheese and Black Pepper, Pistachio Crumble, and Red Prawn Tartare (1,7,13,2,)	€ 18.00
Lucanian Fusilli with Squid, Mussels, Turnip Greens and Crispy Peppers (1,4,14,8)	€ 15.00
Beetroot Risotto with Creamy Gorgonzola and Toasted Almonds (7,13,8)	€ 14.00
Potato Gnocchi with Pumpkin, Porcini Mushrooms, and Castelmagno Cheese (1,3,7,8)	€ 16.00
Pappardelle with Boar Ragù and Chestnuts (1,3,13,8)	€ 15.00





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Main Courses

Corn-Crusted Tuna with Roman Broccoli Puree and Caramelized Pepper (4,8)	€ 26.00
Stuffed Cod with Creamy Chestnuts and Oriental cabbage (4,1,13,8)	€ 25.00
Fish of the Day with Pumpkin Cream and Braised Artichokes (4,8)	€ 25.00
Braised Veal Cheek in Chianti with Hazelnut Potato Puree (1,13,7,8)	€ 25.00
Fiorentina Steak on a Stone Slab with Spiced Potatoes (1,5)	€ 7.00/hg
Beef Tagliata on a Stone Slab with Side Dish of Choice (1, 5)	€ 24.00
Cutlet with French Fries (1,3,5)	€ 24.00

Special Pizza

Pumpkin Cream, Mozzarella, Sausage, and Porcini Mushrooms (1,7,8)	€ 11.00
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