








Dishes or ingredients marked with * can be subjected in site to blast chilling at negative temperatures or freezing to ensure their quality and safety, as described in the HACCP plan procedures pursuant to EC Reg. 852/04. The dining staff is available to provide any information regarding the nature and the origin of food served.

ALLERGENS









| | |
|---|---|
|  Cereals containing gluten |  Nuts |
|  Crustaceans |  Celery |
|  Eggs |  Mustard |
|  Fish |  Sesame seeds |
|  Peanuts |  Sulphur dioxide |
|  Soya |  Lupin |
|  Milk |  Molluscs |









STARTERS ¹³

Beef carpaccio* | Panzanella | Red onion | Basil   
Amberjack* | Beetroot | Strawberries | Red cabbage 
Egg | Tomato | Giardiniera | Mullet roe  













FIRST COURSES ¹⁸

Risotto | Lemon | Tongue* | Liquorice 
Guinea fowl ravioli* | Black truffle  
Fettucce | Scampi | Peas | Salmon roe   
Rabbit bottoni* | Safran | Mussels | Vegetables  

MAIN COURSES ²⁴

Pigeon* | Cherries | Zucchini scapece 
Duck* | Red pepper | Cacciatora | Almonds  
Octopus* | Clams | Celery | Arugula   










DESSERTS ¹¹

Lemon | Meringue | Rosmary   
Raspberry* | Chocolate | Basil | Olive oil  
Hazelnut | Carrot | Passion fruit    
Tiramisù with Illy coffee   

SELECTION OF...

| | |
|--------------------|----|
| 3 Pecorino cheeses | 8 |
| 3 Blue cheeses | 11 |
| 5 mix cheeses | 13 |

4 COURSES TASTING MENU

Beef carpaccio* | Panzanella | Red onion | Basil  
Risotto | Lemon | Tongue* | Liquorice 
Duck* | Red pepper | Cacciatora | Almonds  
Hazelnut | Carrot | Passion fruit    

55 €

Tasting menu is intended for the entire table.