

## AUTUMN MENU

### *Antipasti (Starter)*

*Burrata with Garlic Broccoli, sun-Dried Tomatoes,  
Balsamic Vinegar Gel and Olive Crumbles* 15.90€

**Veggy**

*Savoury Pie with Italian Sausage and Pumpkín,  
accompanied by Goat Cheese Fondue* 17.90€

**Meat**

*Shrimp Tempura with Salad (Rucola, Fennel, Orange  
and Toasted Almonds)* 18.60€

**Fish**

*Tuna Tartare with Pink Pepper Mayonnaise, Pistachio  
grain and fried Onion Julienne.* 18.90€

**Fish**



### *PRIMI (PASTA)*

*“Spaghetti alla Chitarra”, Garlic, Olive Oil, Chilli Pepper  
and Sautéed Artichokes* 17.40€

**Veggy**

*Tagliatelle with Wild Boar Ragù* 18.90€

**Meat**

*Scialatielli with Clams, Bottarga, white Wine and Parsil* 19.40€

**Fish**

*Red Ravioli filled with Lobster, Shaded with Prosecco,  
Chard and Delicate Garlic Cream* 20.90€

**Fish**

*Risotto Saffron, Parmesan Cheese Cream, Fried Sage,  
Smoked Bacon* 19.90€

**Meat or Veggy (without bacon)**

*Risotto Black Cuttlefish with Shrimp Tartare in Cognac  
and Sautéed Turnip Tops* 20.90€

**Fish**

## *Meat*

*Black Angus Bavetta on Dried Broad Beans Cream with Olive Oil, Red Wine Glaze with Sage and Toasted Hazelnuts* 26.90€

*Braised Lamb Shank with Shallot, Ginger and Honey accompanied by a Pave of Potatoes with Lemon Thyme* 27.90€

## *Fish*

*"Tonno Vitellato", Raw Tuna with Veal Sauce, Lime Mayonnaise and Caper Dust* 27.20€

*Turbot fillet "in Guazzetto" with Porcini Mushrooms and Dried Tomatoes* 28.90€

## *Vegetarian Dish*

*Ricotta and Savoy Cabbage Balls in Parsley and leek broth* 17.90€

## *Tasting Menu (minimum 2 people)* *(The following price is per person)*

**3 Courses – 37€**  
starter, pasta, main dish

**4 Courses – 45€**  
2 starters, pasta, main dish

**5 Courses – 52€**  
2 starters, pasta, main dish, dessert

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergies please inform/ask a member of waiting staff who will advise of all ingredients used. (G) = Gluten Free (N) = Nut Free (V) = Vegetarian

## *Desserts*

*Hot apple crumble with walnut ice cream* 9.90€

*Lemon creamy with sablet biscuit and pomegranate* 9.90€

*Tiramisu with pistachio and sour cherry* 9.90€

*Peach semifreddo with maraschino pineapple carpaccio and amaretti biscuit grains* 9.90€

*Sgroppino hazelnut with Kimbo coffee liqueur* 9.90€



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