

SEAFOOD



STARTERS

- ⊗ ⊗ Sautéed with mussels and clams scented with parsley and lime with waffles of homemade bread 10
- ⊗ ⊗ Seared scallops, with friggiteli and avocado mayonnaise 13
- ⊗ ⊗ Polenta sheet with creamed cod 12
- ⊗ ⊗ Anchovy pie with aubergines and Straciatella cheese 10

FIRST COURSE

- ⊗ ⊗ Fresh porcini linguine and clams 16
- ⊗ ⊗ Spaghetti carbonara from the sea 13
- ⊗ ⊗ Potato dumplings with musky octopus and confit tomatoes 13
- ⊗ ⊗ Creamy basil risotto with prawn tartare 14

MAIN COURSE

- ⊗ ⊗ Mackerel and sweet and sour zucchini with beetroot 15
- ⊗ ⊗ Stewed cuttlefish with yellow cherry tomato sauce 15
- ⊗ ⊗ Fish steak with purple potatoes and pepper cream 16
- ⊗ ⊗ Fired squid prawns and vegetables 12

SIDES

- Sautéed porcini mushrooms 6
- Sautéed friggiteli / grilled vegetables / French fries / Mixed salad 4



MEAT



STARTERS

⊗ ⊕	Parmesan-style eggplant meatballs with cherry tomato cream and smoked ricotta	10
⊗ ⊕	Courgette strudel with curry mayonnaise	10
⊗ ⊕	Porcini mushroom croquettes with caramelized shallot	11

FIRST COURSE

⊗ ⊕	Creamy risotto with fresh porcini and blueberries	15
	Homemade ravioli stuffed with Treviso radicchio and ricotta cheese, with Tuscan pecorino sauce	13
⊗ ⊕	Paccheri with cream of leeks and crispy bacon	12
⊗ ⊕	Linguine with broccoli and sausage with balsamic vinegar of Modena	13

MAIN COURSE

⊗ ⊕	Beef fillet with fresh porcini mushrooms and thyme crumble	20
⊗ ⊕	Fillet of beef with lard from colonnata with new potatoes	18
⊗ ⊕	Pork fillet with truffles with celeriac puree	16
⊗ ⊕	Rack of lamb with aromatic herbs with Belgian endive and purple cabbage salad	16

SIDES

	Sautéed porcini mushrooms	6
	Sautéed friggiteli / grilled vegetables / French fries / Mixed salad	4