

STARTERS

⊗ ⊕	Mussels and clams soup in lime	13
⊗ ⊕	Salmon and tuna tartare with fennel and avocado cream	15
⊗ ⊕	Grilled octopus tentacle with potatoes and crudité of yellow spaccatello tomatoes	15

FIRST COURSE

For our first courses, we use a fine selection of bronze drawn Gragnano pasta; for the courage of those who know how to wait ...

⊗ ⊕	Rice with sea sentors from a Favignana window	15
⊗ ⊕	Spaghetti with clams and sicilian scented squids	16
⊗ ⊕	Gnocchi with sea bream with creamy of zucchini and on flowers	14

MAIN COURSE

⊗ ⊕	Turbot fish in Sirmione style	17
⊗ ⊕	Tuna tataki with pistachios and tropical salad	17
⊗ ⊕	Frying of squid and shrimps with seasonal vegetables	14
⊗ ⊕	Grilled totani with velveted peas and greek yogurt	16

SIDES

⊗ ⊕	Mixed salad with tomato primitives	6
⊗ ⊕	Vegetable ratatuille with basil	6
⊗ ⊕	Green beans, potatoes and tomatoes salad	6

STARTERS

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| ⊗ ⊕ | Crunchy with burrata cream and Colonnata lard | 12 |
| ⊗ ⊕ | Seared fillet salad with rocket, endive, parmesan and balsamic vinegar | 13 |
| ⊗ | Tomato soup meatballs with pecorino cheese fondue | 10 |

FIRST COURSE

Per i nostri primi piatti, utilizziamo una pregiata selezione di pasta di Gagnano trafilata in bronzo; per il coraggio di chi sa aspettare...

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| ⊗ ⊕ | Three tomatoes eliconi pasta with evo oil and basil | 12 |
| | Cappelletti "home made pasta" with pecorino cheese, with pear and Valpolicella wine | 14 |
| ⊗ ⊕ | Parmesan risotto, tomato dripping with rocket and roast shallot powder | 14 |

MAIN COURSE

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| ⊗ ⊕ | Grilled entrecote, soft potatoes and paprika with carameled onion | 16 |
| ⊗ ⊕ | Beef fillet with peppers fantasy | 18 |
| ⊗ ⊕ | Low temperature cooked pork ribs lacquered with beer and acacia honey with potato sticks | 15 |

SIDES

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|-----|--|---|
| ⊗ ⊕ | Mixed salad with tomato primitives | 6 |
| ⊗ ⊕ | Vegetable ratatouille with basil | 6 |
| ⊗ ⊕ | Green beans, potatoes and tomatoes salad | 6 |