

FIRST COURSES

Carnaroli rice from Lassi farm with smoked sea urchins, burrata creamy cheese and lemon.	16
Potatoes home made gnocchi butter with aromatic herbs, squid ink and anchovies.	14
Artisanal spaghetti from Mancini farm with almond, mullet roe and parsley.	14
Home made fresh ravioli stuffed with potatoes, ricotta cheese, lemon, chives and grana padano cheese.	14

SECOND COURSES

Picanha beef from Cazzamali farm with roasted potatoes and bordelaise sauce.	22
Potatoes millefeuilles with sweet pepper, thyme and goat cheese.	18
Red snapper fish almost porchetta style with guanciale e green sauteed beets.	24
Wild salmon from Alaska cooked at low temperature, spring onion, cucumber, chili and lemon sauce.	24
Microfiltrated water	2
Cover charge	3
Coffee	2