





STARTERS

Squash blossoms, sole and shrimps tempura € 22,00

Gran raw of fishes and crustaceans from the Mediterranean Sea with cold smoked tuna soup, radishes and daikon () (**)* € 29,00

Vegetable “panzanella”, amberjack and crispy basil sponge € 24,00

Chopped raw Danish Crown meat with green apple veil-slices and a wafer of Parmesan cheese aged 30 months € 24,00

Vegetable garden of cooked and raw vegetables with summer truffle and burrata (Veg) € 24,00

“Vitello tonnato” with vegetable dolceforte and caper powder € 24,00

* Frozen

**To safeguard the healthiness of our Guests, we inform the Dear Customers that some products are treated with the rapid temperature abatement in accordance with EC Reg. No. 852/04



FIRST COURSES

<i>Spaghetti of ancient grains Damigella with clams and mullet bottarga, parsley essence</i>	€ 23,00
<i>“Pansotti” with ricotta and basil on purple eggplant cream</i>	€ 22,00
<i>Paccheri Damigella with datterino tomatoes, buffalo mozzarella, raw prawns and organic lemon from Sorrento (**)</i>	€ 23,00
<i>Open ravioli with rocket chlorophyll with scampi, vegetables and mint (*)</i>	€ 25,00
<i>Risotto with thyme, cedar and extra virgin olive oil (Veg)</i>	€ 23,00
<i>Cold tomato and cucumber soup with fresh goat cheese flakes</i>	€ 20,00

* Frozen

**To safeguard the healthiness of our Guests, we inform the Dear Customers that some products are treated with the rapid temperature abatement in accordance with EC Reg. No. 852/04

MAIN COURSES

<i>Catalan lobster, datterino tomatoes, heart of celery, olives, peppers, basil, chive potatoes and Tropea onion</i>	€ 55,00
<i>Wild sea bass fillet with small sweet and sour vegetable caponata</i>	€ 32,00
<i>Cod fillet in “broken” pizzaiola</i>	€ 32,00
<i>Roasted rock octopus on sweet potato cream and tapenade of taggiasca olives (**)</i>	€ 28,00
<i>Goat cheese with marinated vegetables and basil (Veg)</i>	€ 28,00
<i>Chicken and prawn casserole with spicy rice and crispy vegetables</i>	€28,00
<i>Beef fillet of Antica macelleria Feroci in double restricted of Chianti wine with potatoes and vegetables from the local market</i>	€ 30,00

* Frozen

**To safeguard the healthiness of our Guests, we inform the Dear Customers that some products are treated with the rapid temperature abatement in accordance with EC Reg. No. 852/04

CHEESES SELECTION

Pecorino from Amatrice, Taleggio dop, Pienza Caciotta, Parmesan cheese aged 30 months, Castelmagno, Ubriaco Chees, served with nuts, dried apricots, jam and honey

4 pz

€14,00

6 pz

€16,00

DESSERT

Pavlova with wild berries

€ 13,00

Tiramisù 47

€ 13,00

Crème with pistachio, yogurt semifreddo and citrus sponge

€ 13,00

Limoncello Babà with mint and exotic fruit

€ 12,00

Sliced seasonal fruit with raspberry sorbet

€ 11,00

Chocolate delice 47

€ 13,00