

menù

5 course menù*



proposed by our chef

Francesco Calone and his staff

Meat tasting

€ 50

Fish tasting

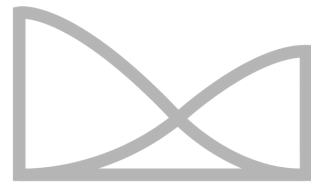
€ 60

wine pairing

€ 30

tasting

fish



- From the sea to the plate..... € 30
*Raw crustacean, bone fish and molluscs
(depending on availability)
(2-4-6-II-I2-I4)
- Anchovies from the Cantabrian € 15
with crispy bread, burrata cheese, escarole salad and olives
(I-4-7)
- *Tuna negitoro € 20
Tuna tartare, rice, sesame seed oil
(6-4-II)
- *Creamed cod fish € 16
crispy black squid ink rice and garlic mayonnaise
(3-4-7-I0-I2-I4)
- *Cuttlefish soup € 13
black cabbage, chickpeas
(4-I2-I4)
- *Sword fish burger € 18
carrots and cabbage salad, dried tomatoes pesto
(I-3-4-I0)
- *Crispy octopus € 18
grilled on the teppanyaki, potatoes foam, baked tomatoe
(4-7-I2-I4)

meat

- Beef tartare " my way "..... € 20
mais chips, caramelised onion
(I-3-I0-I2)
- Selection of local salumi and bruschetta € 15
(I-I2)
- Tasting of tuscan pecorino cheeses € 15
(7-8)
- Chianti taco € 12
pork scamerita, cabbage and carrots salad
(I-8-I0-II-I2)

appetizers

fish



- *Pasta with chickpeas and prawns € 18
(I-2-3-4-9-I2)
- *Scialatielli pasta, butter with shallots and vinegar € 20
flavour, Cantabrian anchovies, bread crumble
(I-3-4-7-I2)
- *Homemade maccheroncini with cuttlefish € 20
genovese ragout
(I-3-4-9-I2-I4)
- Risotto of the day € 20

meat

- Pumpkin gnocchi, sausage, taleggio cheese, nuts € 14
(I-3-7-8-I2)
- Homemade maccheroncini with white meat ragù € 14
(I-3-7-9-I2)

fish



Catch of the day	€ SQ
*Tuna tataki	€ 20
with almonds, mix vegetables on teppanyaki grill (I-4-6-8-I2)	
*Slowly cooked monkey fish	€ 23
with speck and black cabbage (4-I2)	
*Grilled prawns	€ 20
glazed with chilly honey, mediterranean mayonnaise, sprouts and corn salad (2-3-4-6-I2)	
*Teppanyaki mix	€ 25
mixed grill depending on availability (2-4-6-I2-I4)	
*Fried squid, shrimp and vegetables	€ 20
(I-2-4-8-I4)	

meat

Crispy suckling	€ 20
suckling pig belly, jerusalem artichokes and onion (7-I2)	
Beef cheek	€ 22
slowly cooked, potatoes (7-9-I2)	
Pluma	€ 20
soy marinated pluma, sprouts (I-4-6)	
Tris of beef	€ 20
grilled tongue with green sauce, chilly oil, garlic mayonnaise boiled gristle salad stewed trippa and lampredotto (3-4-9-I0-I2)	

dessert



Creamed white chocolate, almond biscuits raspberries sauce (3-7-8-I2)	€ 7
Dark chocolate cake, creamed coffee, nuts (3-7-8)	€ 8
Citrus creme brulée (3-7)	€ 7
Sweet winter Yogurt mousse, caramel, caramelized almonds (5-7)	€ 7
Tasting of cheeses (7-8)	€ 8

Cover charge € 3 water € 2

Local attentive to intolerant and allergic people.
For any allergies, please inform our staff

*In the absence of fresh food, the products could be frozen.

dessert