


APPETIZERS

CULATELLO DI ZIBELLO APPLE AND PEAR MUSTARD	40,00
MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL	30,00
SMOKED SPAGHETTI AND PECORINO DI FOSSA CHEESE	25,00
MARINATED CHAR CREAM OF TROUT CAVIAR	30,00
RAW SCAMPI PINEAPPLE, CUCUMBER AND GIN	50,00

FIRST COURSES

LINGUINE CHIOGGIOTTE WITH SEA FOOD	35,00
SPAGHETTI LOBSTER AND SEA URCHINS	45,00
EGGPLANT RAVIOLI MUSSELS AND PECORINO CHEESE	30,00
LEMON AND CAPERS RISOTTO RAW SHRIMPS	35,00
BAGÖSS CHEESE RAVIOLI AND DRY APPLE	30,00

TASTING MENU

SERVED FOR THE WHOLE TABLE

130,00

MARINATED CHAR CREAM OF TROUT CAVIAR
MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL
LEMON AND CAPERS RISOTTO RAW SHRIMPS
BAGÖSS CHEESE RAVIOLI AND DRY APPLE
LAMB GREEN BEANS, RAISINS AND MUSTARD
DESSERT SMALL BAKERY

FISH

DEEP FRIED SALTED COD GREEN APPLE AND LOVAGE MAYONNAISE	45,00
PAN SEARED MEDITERRANEAN AMBERJACK COCONUT MILK AND CITRUS	45,00
ROASTED GROUPEL CHICKPEAS AND COD TRIPE	45,00

MEAT

LAMB GREEN BEANS, RAISINS AND MUSTARD	45,00
BEEF FILET CRUNCHY BLACK TRUFFLE, PORCINI MUSHROOMS, SAUCE BÉARNAISE	60,00

