

6 S t a r t e r s

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| Burrata cheese with black truffle on a bed of artichoke hearts and dried tomato pesto | € 26,00 |
| Seared Tuna with miso marinated green beans and eggplant puree with barbecue sauce | € 26,00 |
| Scallops "au gratin" with cashews, ragout of her coral, avocado cream and mousse of tomato and gin | € 25,00 |
| Tartare of amberjack with melon, cucumbers and mountain celery | € 35,00 |
| Beef tartare with roasted pepper ice cream, anchovy mayonnaise and seed crackers | € 28,00 |

F i r s t C o u r s e s

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| Charcoal ravioli stuffed with "cardoncelli" mushrooms and zucchini variation | € 26,00 |
| Fish soup with saffron pistils and multigrain toasted bread with thyme | € 25,00 |
| Homemade fusilli with squid ink, calamars, clams, fennel and yellow tomato | € 28,00 |
| Gragnano 'paccheri' pasta, tiger shrimp, cherry tomatoes, taggiasche olives and capers | € 26,00 |
| Potato gnocchi and lettuce with raw shrimps, caviar and lime | € 29,00 |

All fresh pasta is homemade in our kitchen.

Any health data communicated by the Customer regarding allergies, intolerances or dietary requirements will be treated in accordance with the provisions of the specific privacy statement set out and available as a copy at the cash desk.
The communication of the aforementioned personal data postulates the data subject to their treatment in accordance with the art. 4,5,6 of EU Regulation 679/2016.

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M a i n s

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| Monkfish shaded with red turnip, salad of green peas and candied lemon | € 36,00 |
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| Slice of codfish with coconut milk, burnt carrot and celeriac sauce | € 35,00 |
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| Rosemary octopus with "friggitelli" peppers, purple potato, vanilla tomatoes and chervil oil | € 35,00 |
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| Venetian Style veal liver with figs, local onions and golden polenta | € 35,00 |
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| Baked veal chop with pistachios, served with potato pie and honey mustard mousse | € 38,00 |
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| Blue lobster (per100 gr) | € 20,00 |
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| Fresh fish of the day cooked in salt or oven baked(per 100 gr) | € 12,00 |
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| Tray of selected cheeses | € 26,00 |
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Please note that, as all dishes are cooked to order, service may take some time even when the restaurant is not particularly busy.
Dear customer, if you have any food allergy or intolerance please ask our staff for help, they are well trained to advise you and provide you with the best possible food experience.

Fish served raw is blast chilled for greater safety.

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| Cover charge | € 6,00 |
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