

The Menu a "La Carte"

5-course surprise tasting menu € 59.00 - Wines not included

For all table members

*(1-2-3-4-7-8-11-14) ******

APPETIZERS

Raw Cabannina beef, organic egg, shallots, capers, and anchovies*	7-3-4	€ 20,00
Grilled cuttlefish on pea cream with Its ink**	4-1-14	€ 19,00
Our aubergine parmigiana, tomato, buffalo mozzarella, and basil*	1-3-7	€ 18,00
Asparagus flan, parmesan cream, Raw Sicilian shrimp, and balsamic**	7-3-2	€ 20,00
Amberjack tartare with basil oil, taggiasca olives, and pine nuts*	4-2	€ 22,00
Marinated mackerel with grilled aroma, confit cherry tomatoes, and Puntarelle Salad*	3-7-4	€ 18,00
Bruschetta with tomato tartare, organic eggs cooked at 62°C, capers, and olives	7-1-3	€ 17,00
Quail breast quail breast with mushrooms, black truffle, lard and hazelnuts	8	€ 20,00

FIRST DISHES

Fusilli Pasta with Artichokes, Monkfish, and Taggiasca Olives*	1-4	€ 20,00
Asparagus Risotto, Lime Brunoise, and crustaceans**	2	€ 22,00
Plin Ravioli with Pesto, English Cream, and Green Beans	1-3	€ 19,00
Spaghettoni with Clams and Lupins*	1-14	€ 25,00
Potato and Beetroot Gnocchi in Thai-style stew with smoked sardinian*	1-3-4	€ 19,00
Fresh taglierini with white rabbit ragù in Ligurian Style*	1-3	€ 18,00

SECOND DISHES OF FISH

Cod at 62°C on parmentier and fried artichokes* 4-7	€ 23,00
Mediterranean fish fillet, turnip greens, and sweet garlic sauce 4	€ 25,00
Stuffed squid with stew tomato, capers and olives* 4-6-14	€ 21,00
Fried Red Mullet in the oven with pecorino cheese and asparagus* 4-7	€ 22,00

MEAT MAIN COURSES

Roasted Duck Breast with Berries*	€ 22,00
Beef Cheek with Gavius Wine Sauce and Mashed Potatoes 7-1-3	€ 22,00
"Fassona Steak" with Grilled Vegetables*	€ 23,00
Roasted Lamb Shoulder in Its Own Juices with Fava Bean Salad and Pecorino cheese*	€ 24,00

VEGETABLES AND CHEESE

Our Selection of Mixed Cheeses with Our Homemade Jams and Brioche Bread ** 7 (Montebore, Toma di pecora di Entracque, Nocciolino, Toma Blues, Toma Holzhofer)	€ 20,00
Morgan's Pickled Vegetables with Anchovy Croissant* 1-4	€ 14,00
Steamed Vegetables with EVO Oil	€ 10,00
Grilled Vegetables	€ 9,00
Mixed Salad with Lime Pinzimonio	€ 9,00
Fregola Salad with Crispy Vegetables 1	€ 9,00
Buffalo Mozzarella and Mixed Tomatoes 7	€ 14,00

Il menù è frutto di esperienza e sperimentazione, può variare in base alla stagionalità.

dello Chef Executive Luca Collami e del Sous Chef Anil Prasad

() prodotto o materia prima surgelato all'origine o congelato in loco (mediante abbattimento rapido di temperatura) rispettando le procedure di autocontrollo ai sensi del reg (CE) 852/2004*

"I prodotti ittici da consumare crudi sono stati sottoposti a trattamento termico per le finalità di bonifica sanitaria, rispettando quanto previsto dal Reg (CE) 853/2004 Allegato III, sez VIII, capitolo 3, lettera d"