



APPETIZERS	CULATELLO DI ZIBELLO APPLE AND PEAR MUSTARD	35,00	FIRST COURSES	SPAGHETTI IN ROCK FISH BROTH BABY SQUID	35,00
	BEEF TARTARE HORSERADISH, OYSTER MAYONNAISE, CAVIAR	40,00		PACCHERI LOBSTER AND SEA URCHINS	40,00
	MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL	25,00		BASIL RAVIOLO RAZOR CLAMS, PROVOLA CHEESE	25,00
	SMOKED SPAGHETTI AND PECORINO DI FOSSA CHEESE	25,00		LEMON AND CAPERS RISOTTO RAW SHRIMPS	30,00
	RAW TUNA PANZANELLA WITH GAZPACHO	35,00		AGNOLINI PASTA BAGÖSS CHEESE AND DRY APPLE	30,00
	RAW SCAMPI PINEAPPLE, CUCUMBER AND GIN	50,00			

IL MENU DEGUSTAZIONE	MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL
130,00	RAW TUNA PANZANELLA WITH GAZPACHO
	SPAGHETTI IN ROCK FISH BROTH BABY SQUID
	AGNOLINI PASTA BAGÖSS CHEESE AND DRY APPLE
	LAMB GOAT CHEESE, AUBERGINE
	DESSERT SMALL BAKERY

FISCH	PIKE IN OLIVE OIL BUCKWHEAT POLENTA	45,00	MEAT	ROASTED PIGEON RHUBARB, RASPBERRIES	45,00
	FRIED MEDITERRANEAN AMBERJACK CELERY, CHICORY AND GREEN APPLE	40,00		LAMB GOAT CHEESE, AUBERGINE	40,00
	STEAM COOK SALT CODFISH PEPPERS, ANCHOVY, CAPERS	40,00		BEEF FILET CRUNCHY BLACK TRUFFLE, ASPARAGUS, SAUCE BÉARNAISE	55,00

Some of the dishes may contain natural additives. The raw fish we serve has been previously treated as per the law . it also may have been frozen and maintained at negative temperature (≤ -20°C for 24 hours / ≤ -35°C for 15 hours)



DESSERTS	PINEAPPLE, MAIS, CAMEL	15,00
	CHOCOLATE, STRAWBERRIES, YOGURT	15,00
	ORGANIC FIORDILATE ICE-CREAM	15,00
	TORTA DI ROSE, VOV CREAM AND GARDA LEMON PEELS	20,00

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