



Starters

- Burratina (a creamy mozzarella) with sweet-and-sour aubergine and pepper caponata veg € 13 (3-13) ✓
 Culaccia (the finest part of raw ham) with mixed pickled vegetables € 16 ✓ (13)
 Cold cuts with mixed pickled vegetables ✓ € 14 (13)
 Veal scallops marinated in a red onion and balsamic vinegar sauce € 14 (1-13)
 Fresh salmon marinated with dill (gravlax), on salad ✓ € 18 (9-12)
 Chicken liver pâté, with a red onion jam and toast € 11 😊 (9-13)
 Hen salad with raisins, capers and confit citron ✓ € 13 (13)
 Salt cod creamed with olive oil and served with toast 😊 € 13 (9)
 Sardine fillets marinated in red vinegar with red Tropea onions € 12 (1-9 - 13)

Pasta, rice and soups

- Spaghetti with large prawns, red onion and tuna roe * 😊 € 16 (3-8-13)
 Paccheri with fresh tuna and tomato sauce * 😊 € 16 (9-13)
 Tagliatelle with duck sauce 😊 € 16 (4-13)
 Saffron risotto flan with taleggio cheese fondue ✓ veg € 13 (3-5-13)
 Tortiglioni "alla carbonara" 😊 € 16 (4)
 Lasagna of the day € 13 (1-3-4-13)
 Pumpkin creamy soup served with crumbled taralli and grilled almonds vegan ✓ € 13 (11)

Main Course (served with sides)

- Bass fillet roasted and served with a light mustard sauce ✓ € 23 (9-12)
 Calamarata (calmars, potatoes, cherry tomatoes, olives, caper, breadcrumbs) € 21 😊 (10-13)
 Grilled sliced tuna steak with soy sauce, olive oil and grilled sesame seeds * € 23 😊 (6-7-9)
 Salt cod casserole cooked in milk, served with polenta ✓ € 19 (3-9)
 Polenta with tomino cheese and crispy sliced guanciale ✓ € 18 veg (3)
 Grilled sliced beef steak with soy sauce and rosemary € 23 😊 (7-13)
 Beef cheek, boiled and served with a green herbs sauce € 19 (1-5-13)
 Pork cheeks braised in white wine, served with polenta € 20 ✓ (13)
 Veal tripe casserole with white beans, tomato and Parmesan € 16 ✓ (5-13)

Cheese

- Gorgonzola (spicy blue cheese) served with ginger-poached pears ✓ € 8
 Pienza sheep milk cheese served with chestnut tree honey ✓ € 8

Desserts (home-made, except for ice creams)

- Desserts of the day - € 7 - 8
 Chocolate mousse (66% Madagascar Manjari) with a dark chocolate sauce - € 8 (4)
 Panna cotta with caramel, chocolate or raspberry coulis - € 7 ✓ (3)
 Pear poached in red wine served with vanilla ice cream - € 8 ✓ (3-4-11)
 White chocolate and coffee semifreddo with hazelnut brittle - € 8 ✓ (3-4-11)
 Iced nougat semifreddo with chocolate or raspberry sauce - € 8 ✓ (3-4-11)
 Lemon sorbet - Vanilla ice cream - € 4 ✓ (3-4)

Bread and service 2 €

* Some seafood may be unfrozen - All fish served raw has been refrigerated at -24°C for at least 24 hours

✓ Gluten Free - 😊 Will be prepared without gluten on request - veg: vegetarian

Allergens : 1=Gluten, 2 = Peanuts, 3 = Lactose, 4 = Eggs, 5 = Celery, 6 = Sesame, 7 = Soy,
 8 = Shellfish-crustaceans, 9 = Fish, 10 = Molluscs, 11 = Tree nuts, 12 = Mustard, 13 = Sulphites, 14 = Lupin