



## 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 😊 (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 with fresh Porcini mushrooms (ceps) and Grana leaves 😊 veg € 16 (3-4)  
**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 porcini** (ceps) champignon and tomino cheese ✓ € 24 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 ✓ (3-4-11-13)  
**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