


ENTRÉE

Chicken sticks with lemongrass in hazelnut crust with sweet and sour chili sauce	12 €
Salmon carpaccio marinated in Maldon salt and Mediterranean spices on a bed of Wakame seaweed with dill sauce	12 €
Empanadas (Fried Argentinian pastry with savory stuffing)	8 €
Seared Octopus Tentacle with Salicornia and sun-dried basil pesto	14 €
Fennel flavored soup of mussels and clams and toasted black bread	12 €
Iberian jamon with carasau bread	18 €
Seared Angus tenderloin fillet with asparagus tips, parmesan flakes and confit tomatoes	14 €
Burratina cheese with caramelized onion on a bed of steamed friars	12 €

FIRST COURSES

Homemade buffalo ricotta dumplings with prawns *, cherry tomatoes and velvety burrata	13 €
Scialatielli pasta with clams, mullet bottarga and drops of EVO with thyme lemonade	15 €
Bavette pasta with Sciacca anchovy sauce, capers, Taggiasca olives and mint sauce	13 €
Half-moon stuffed pasta of cuttlefish ink stuffed with scallops and asparagus on scampi bisque	16 €
Carbonara Spaghetti	12 €
Trofie pasta with cherry tomatoes, Taggiasca olives, dried tomatoes and fresh basil 	12 €
Paccheri pasta with Bolognese sauce and flakes of pecorino cheese from Pienza	13 €
Sicilian vialone nano risotto with Bronte pistachios and fresh mint (min 2 pers.)	14€ each

MAIN COURSES

Sea bass cooked in salt (800 gr, min 2 pers.)	38 €
Breadcrumbs Salmon fillet with fried courgettes flower and its cream	18 €
Prawns* with Kataifi pastry on beaten Pachino tomatoes with basil and guacamole	20 €
Mixed fried seafood	18 €
Beef tartare	22 €
Loin of Argentinian Angus (300 gr) with baked potatoes	24 €
Milanese veal cutlet	18 €
Lamb roasted in pistachios crust	22 €
Scalloped Tuscan sirloin with Jerusalem artichoke flan	18 €

SIDE DISHES

Sautéed Cress	5 €
Baked potatoes	5 €
Mixed salad	5 €
Baked vegetables	5 €
Purple potato chips	6 €

DESSERTS

Tiramisù	5 €
Cheese cake	5 €
White chocolate cake with molten heart on raspberry coulis	5 €
Bavarian strawberry cream with pistachio and toasted almonds	5 €