

CLASSICI

〕 SPRING PEA AND TARRAGON SOUP
WITH NETTLES, ASPARAGUS
AND PEPPER, CHICORY SORBETTO

〕 VEAL MEATBALLS WITH PARMIGIANO
AND GRILLED ARTICHOKE

GARLIC, OLIVE OIL
AND CHILI PEPPER SPAGHETTONI
WITH HOPS, SILENE AND GREEN BEANS

〕 RISOTTO ALLA PRIMAVERA *
WITH EXTRA VIRGIN OLIVE OIL

〕 SLIGHTLY SPICY CHICKEN
WITH POTATOES AND OYSTER SAUCE

FRIED GARDEN VEGETABLES
OR
ERMINIO'S BEEF TARTARE
WITH RITA'S PINZIMONIO

〕 FROZEN TERRINE
OR
CIOCCORICKY
Cannoli with chocolate hazelnut, cup of coffee gelato
and hot chocolate foam

CAMPAGNA

⌋ EGGS AND ASPARAGUS
WITH SILENE SALAD

SPICY COCUZZA ZUCCHINI SOUP
WITH FRESH FAVA BEAN PUREE

⌋ SMOKED POTATO AND NETTLE GNOCCHI
WITH BUTTER, SAGE AND WILD GARLIC SAUCE

STRAWBERRY, GREEN PEPPER *
AND BASIL RISOTTO

⌋ CRISPY SQUASH BLOSSOMS WITH RICOTTA
DONKEY JERKEY, ARUGULA
AND TRADITIONAL BALSAMIC VINEGAR

⌋ STEWED RABBIT WITH ITS INNARDS
AND WARM POLENTA

⌋ TERRAMISÙ
OR
CRUMBLY BISCOTTO WITH RHUBARB
ANISE AND COFFEE GELATO

LAGUNA

RAW MANTIS SHRIMP WITH LEMON
PARSLEY, POTATO VELLUTATA AND BOTTARGA

⌋ BEEF CARPACCIO ROLL WITH SALAD GREENS
TARRAGON AND PINK SHRIMP

⌋ RAVIOLI WITH TOMATO PASSATA
SEAFOOD, SQUID, STRACCIATELLA
AND SARDELLA

⌋ SMOKED CUTTLEFISH TAGLIOLINI
WITH SPIDER CRAB, SCALLOPS AND HOPS

⌋ GRILLED CALAMARI WITH ROMESCO
ALMONDS AND GRILLED VEGETABLES

SCORPION FISH WITH SPRING PEAS, ASPARAGUS
AND LIGHT RED WINE BEARNAISE SAUCE

⌋ MANGO MINT SOUP WITH STRAWBERRY
SORBETTO, FROZEN WILD STRAWBERRIES
AND BERRIES

OR

WARM PUFF PASTRY WITH PEPPER JAM
CAMELIZED ASPARAGUS
AND SAFFRON HONEY GELATO

TASTING MENUS...

ARE FOR THE ENJOYMENT OF THE ENTIRE TABLE.

🍷 5 COURSE TASTING MENU: 110.00 EURO

YOU CAN ALSO CHOOSE DISHES À LA CARTE:

3 DISHES PER PERSON: 60.00 EURO

4 DISHES PER PERSON: 80.00 EURO

5 DISHES PER PERSON: 100.00 EURO

* MINIMUM TWO PEOPLE