

TASTING MENU

The tasting menu is for the enjoyment of the entire table.

STEAMED PIZZA WITH RAW FISH
ASPARAGUS AND MULLET BOTTARGA
FROM ORBETELLO

DILL TAGLIOLINI WITH SPIDER CRAB
RAZOR CLAMS, CLAMS
AND BLACK OLIVE SAUCE

RISOTTO "ALLA PRIMAVERA"
WITH EXTRA VIRGIN OLIVE OIL

FISH OF THE DAY
WITH TOMATO COLATURA, BLACK OLIVES
AND FAVA BEAN PUREE WITH BASIL

OR

BEEF RIBEYE WITH SPECK
BALSAMIC VINEGAR, SPICED CARROT CREAM
RED BEET AND HERB PESTO

STRAWBERRIES
WITH CARAMELIZED LAVENDER CREMINO

5 COURSE TASTING MENU: 125.00 EURO

APERITIVO

**CHARCUTERIE BOARD WITH PARMA CULACCIA
AND PICKLED VEGETABLE GIARDINIERA**

26.00

**SANFILIPPO ANCHOVIES
WITH DILL BUTTER AND TOASTED BREAD**

32.00

ANTIPASTI

**FRIED SPRING VEGETABLES
WITH SWEET AND SOUR SAUCE**

28.00

**STEAMED PIZZA WITH RAW FISH
ASPARAGUS AND MULLET BOTTARGA
FROM ORBETELLO**

36.00

**CUTTLEFISH IN ITS INK
WITH SPRING PEAS AND SEA URCHIN**

32.00

**BEEF CARPACCIO ROLL
WITH VEGETABLES AND CURRY SAUCE**

32.00

CAPPUCCINO "ALLA BOLOGNESE"

20.00

PRIMI

**RISOTTO "ALLA PRIMAVERA"
WITH EXTRA VIRGIN OLIVE OIL**

32.00

**DILL TAGLIOLINI WITH SPIDER CRAB
RAZOR CLAMS, CLAMS
AND BLACK OLIVE SAUCE**

38.00

**BURRATA RAVIOLI
WITH SEAFOOD AND TOMATO FILETS**

28.00

SPAGHETTI "ALLA CARBONARA" FROM THE SEA

32.00

**SHELL-SHAPED PASTA
WITH GOAT RAGU AND SPRING PEAS**

30.00

SECONDI

**SEA BASS WITH SOUR POTATO PUREE
VERBENA OLIVE OIL
AND SAUTEED VEGETABLES**

60.00

**FISH OF THE DAY
WITH TOMATO COLATURA, BLACK OLIVES
AND FAVA BEAN PUREE WITH BASIL**

55.00

**EGGS AND ASPARAGUS
WITH MÂCHE SALAD AND BLACK TRUFFLE**

45.00

**VEAL SWEETBREADS ALLA MILANESE
WITH TARRAGON SAUCE AND MIXED GREENS**

60.00

**BEEF RIBEYE WITH SPECK
BALSAMIC VINEGAR, SPICED CARROT CREAM
RED BEET AND HERB PESTO**

55.00

FORMAGGI

PARMIGIANO AND AGED GORGONZOLA

24.00

DOLCI

STRAWBERRIES

WITH CARAMELIZED LAVENDER CREMINO

20.00

STERN HOMEMADE PISTACHIO GELATO

22.00

ZUPPA INGLESE WITH CREAM

AND ALCHERMES LIQUEUR

20.00

LICORICE MERINGUE

WITH SPINACH CREAM, FRESH MINT

AND CHOCOLATE SAUCE

18.00

FRIED CREAM

WITH CHOCOLATE HAZELNUT CREAM

AND HAZELNUTS

20.00