



TASTING MENU'

Four courses by Chef

80

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food borne illness. Please note that some food items we prepare may contain nuts or a trace amount of nuts. Please alert your server if you have any food allergies or dietary concern and we will do our best to accommodate your request.



-STARTER-

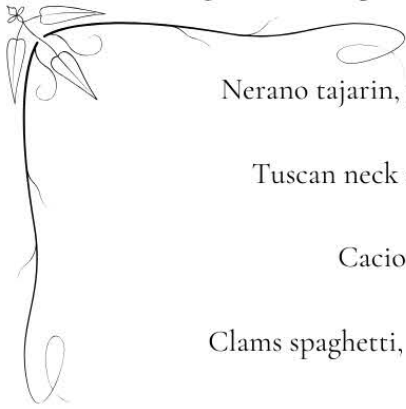
Homemade focaccia bread, extra virgin olive oil. 5

Grilled octopus, tomato risotto cream, escarole sauce and goat cheese. 24

Beef carpaccio, arugula sauce, pecorino cream, cherry tomatoes and caper powder. 19

Salmon crudo mosaic, lime gel, cucumber and buttermilk sauce. 22

Caponèt sausage and cheese, potato foam and fried leeks. 21



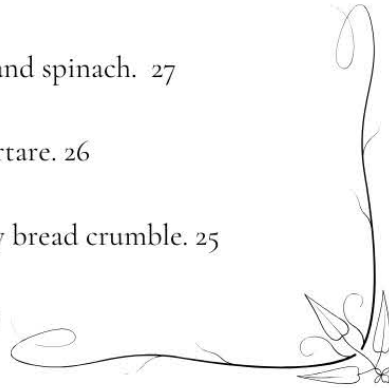
Nerano tajarin, parmesan cream, fried zucchini and basil. 21

Tuscan neck ragù ravioli, black truffle and spinach. 27

Cacio & pepe tuffoli and fish tartare. 26

Clams spaghetti, chili oil, garlic and parsley bread crumble. 25

(pasta as main plus 10\$)



-SALAD-

Summer. 17

(Salad, balsamic vinaigrette, watermelon, feta and local shrimps)

Green. 15

(Leaf salad, lemon citronette, asparagus, green apple and celery)

Roots. 16

(Salad, beetroot vinaigrette, beetroot, daikon and walnuts)

-MAIN-

Prime rib eye, balsamic vinegar glaze, corn ribs and nduja smoked sauce . 57

Lamb rack, glazed plums, bok choi and plum demi glace. 53

Halibut, carrot three ways, coriander and wine butter sauce. 54

Catch selected by chef, rosemary potato puree, fennel, maple syrup, orange and garlic sauce. 49