

Summer Menu à la carte

Starters

Veal cheek, polenta, pumpkin, lime € 16

"Tuscan Variation": small tomatoes, ricotta, basil chlorophyll, bread € 14

Green pea velvety soup, marinated shrimp*, mascarpone, mint and crunchy bread € 16

Salmon tataki**, basil and Wasabi mayonnaise, Daikon and marinated cucumber € 16

"Non carbonara": 65° egg, pecorino emulsion, pork cheek, crunchy "maniche" pasta € 12

First courses

Asparagus risotto, parmigiano cream, egg yolk, pork cheek € 14

(vegetarian on request)

Gragnano spaghetti, clams, grey mullet roe, burrata cheese, parsley € 16

Paccheri (pasta), cream of roasted confit tomatoes, buffalo stracciatella cheese, marjoram € 14

Linguine (pasta), mussels, squid and peppers € 16

Spaghetti cacio, pepper, prawns from Puglia, raspberry € 16

Second courses

Octopus*, potato foam, tarragon-marinated olives and small tomatoes € 20

Crispy sea bass, cauliflower fantasy, curry, antiboise € 18

Asian-style pork fillet, barley, chard, almond cream, shallot € 20

Entrecote with baby carrots and sprouts from permaculture € 24

Side dishes

Seasonal vegetables/side dish of the day € 6

Desserts

Tiramisù € 8

Lime semifreddo with strawberry coulis € 8

Prices are inclusive of service, bread and taxes.

** Denotes fish or a product that we purchased fresh from the supplier and that we subsequently sanitized with blast chilling in accordance with HACCP standards and procedures.

* Denotes a product that we purchased frozen from the supplier