

NEW CLASSIC

MARINATED TROUT, CAULIFLOWER AND ORANGE

SAFFRON SPAGHETTINI

LAMB, ZUCCHINI TROMBETTA, ROASTED LEMON, AND GARLIC SAUCE

RICOTTA CHEESE AND PEAR

€ 50,00

MENU OSTERIA

FOUR COURSES TASTING MENU

CHOSEN BY THE GUEST

€ 55,00

WINE PAIRING € 25,00

MENU ARBUSTICO

SIX COURSES TASTING MENU

CHOSEN BY THE CHEF

€ 60,00

WINE PAIRING € 35,00 THE MENU SHOULD BE ORDERED BY THE ENTIRE TABLE

STARTERS

PODOLICA TARTARE , CACIOCAVALLO CHEESE AND MUSTARD

€ 16,00

MUSSELS SOUP

€ 16,00

OCTOPUS, LENTILS, OCTOPUS INFUSION

€ 16,00

ROAST QUAIL, CARMELIZED ONIONS AND EGGNOG WITH VINEGAR

€ 16,00

SWEETBREADS, FROSTED WITH PEPPERS, SMOKED PROVOLA AND GREEN APPLE

€ 16,00

FIRST COURSES

LEMON RISOTTO, AND RED SHRIMP

€ 17,00

ANOLINI WITH HERBS, CHEESE AND PEARS

€ 15,00

SAFFRON SPAGHETTINI

€ 15,00

RAVIOLI WITH MOZZARELLA, ANCHOVY SAUCE AND BLACK TRUFFLE

€ 15,00

LINGUINA "PASTIFICIO GENTILE" , SWEET CHILI PEPPER ,
EEL AND GREEN PEPPER

€ 15,00

SECOND COURSES

PORK CHOP, ONION, CELERY AND POTATOES

€ 20,00

LAMB, ZUCCHINI TROMBETTA, ROASTED LEMON, AND GARLIC SAUCE

€ 22,00

GUINEA FOWL BREAST, DARK VEGETABLES SAUCE WITH BLACK TRUFFLE AND
RASPBERRY MARINATED ENDIVE

€ 20,00

BEEF, ALMOND , CHAMPIGNONS AND LAUREL

€ 20,00

MACKEREL PARMIGIANA

€ 20,00

CHEESE PLATE

€ 20,00

DESSERTS

RICOTTA CHEESE AND PEAR

€ 10,00

LEMON, WHITE CHOCOLATE , LIQUORICE AND ALMOND ICE CREAM

€ 10,00

APRICOT SORBET, "SFOGLIATELLA" WITH BLEU DI BUFALA CHEESE
AND COFFEE CREAM

€ 10,00

TARTLET MOU CREAM AND FROZEN RASPBERRIES

€ 10,00

CARAMELISED PAN BRIOCHE WITH TONKA BEAN, PISTACHIO
AND COFFEE ICE-CREAM

€ 10,00