

NEW CLASSIC

MARINATED TROUT, CAULIFLOWER AND ORANGE

SAFFRON SPAGHETTINI

LAMB, PATÈ OF SMOKED EEL AND HERBS OF THE FIELD

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

VEAL TONGUE, HAZELNUT , MUSHROOMS AND BLACK TRUFFLE

€ 16,00

MUSSELS SOUP

€ 16,00

OCTOPUS, CONTRONE BEANS , CANDIED CELERY AND OCTOPUS INFUSION

€ 16,00

ROAST QUAIL, CARAMELIZED ONIONS AND EGGNOG WITH VINEGAR

€ 16,00

SWEETBREADS, FROSTED WITH PEPPERS, SMOKED PROVOLA AND GREEN APPLE

€ 16,00

FIRST COURSES

RISOTTO BUTTER ,SAGE, SMOKED SARDA AND BLACK GARLIC

€ 17,00

ANOLINI WITH HERBS, CAPRINO CHEESE AND PEARS

€ 15,00

SAFFRON SPAGHETTINI

€ 16,00

RAVIOLI WITH MOZZARELLA, ANCHOVY SAUCE AND BLACK TRUFFLE

€ 16,00

SPAGHETTONE WHIT CANNOCCHE AND ROASTED JUNIPER

€ 15,00

SECOND COURSES

PORK , CABBAGE AND TOMATO

€ 22,00

LAMB, PATÈ OF SMOKED EEL AND HERBS OF THE FIELD

€ 25,00

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

€ 22,00

BEEF, ALMOND , MUSHROOMS AND LAUREL

€ 25,00

COD FISH , "PAPPACELLE" , ONIONA AND BLACK OLIVES

€ 22,00

CHEESE PLATE

€ 18,00

DESSERTS

RICOTTA CHEESE AND PEAR

€ 10,00

APPLE , COCOA , AND PASSION FRUIT MOUSSE

€ 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