

Antipasti

Arancino alla Pescatora

Gambas filling | Squid coat
on Jerusalem artichoke cream
10 €

Focaccia with cuttlefish ink

Cod cream (Mantecato) | Tomato powder
Pil-pil sauce
13 €

Vitello Tonnato 2.0

Veal | Tuna sashimi
with caper coating
19 €

Marinata di Manzo

Marinated beef carpaccio | Lamb's lettuce
Baby broccoli | Bread crumble | Olives
Red wine reduction
19 €

Three kinds of cauliflower

Cauliflower steak | Shallot cream
Garlic confit | Licorice powder
13,50 €

Burrata con insalata di Pomodori

Burrata | Oxheart tomatoes | Pesto
15,50 €

Primi Piatti

Risotto (Acquarello)

Sour butter | Parmesan cheese
Gambero Rosso tartare | Bisque
25 €

Spaghettone di Gragnano

with ½ Lobster
42 €

Fatto in Casa / Homemade

Taglierini al Tartufo

Truffle Tagliatelle
28 €

Paccheri con ragù di salsiccia

with porcini mushrooms
19,50 €

Secondi Piatti

Grilled octopus

Fried eggplant | Eggplant cream
Paprika cream
27 €

Grilled veal chop

Crispy potatoes | Mayonnaise with
black pepper
38,50 €

lamb crown fillet

Pumpkin purée | Sweet and sour
baby carrots
38,50 €

Extra side dishes:

Crispy potatoes 5 €
Lamb's lettuce with cherry tomatoes 5 €
Spinach 5 €