

STARTERS

Marinated salmon, sweet and sour sauce
and fried courgettes € 20

Purée of dried cod with red onion ice cream,
polenta and bacon € 19

Burrata fresh cheese, raw ham and cherry
tomatoes sauce € 20

Tuna tartar, crunchy vegetables, ginger
and stracciatella burrata soft cheese € 25

Mixed fish appetizer € 30

Chef' s mixed raw fish € 70

Beef tartar, fresh goat's cheese and
rösti potatoes € 25

Roast beef carpaccio, rocket pesto and
parmesan sauce € 25

FIRST COURSES

fresh homemade pasta

Thin tagliatelle, dill, "cacio" cheese and pepper with raw scampi € 25

Calamarata shrimps amatriciana € 20

Black thin tagliatelle with seafood sauce, basil pesto, tomatoes sauce and almonds € 25

Orange potato gnocchi with duck ragù and spinach smoothie € 19

Spaghetti seafood carbonara € 22

Fresh spaghetti with thyme, ricotta cheese on beef tartar, black olives and tomatoes € 26

Ricotta cheese ravioli with zucchini sauce and nuts € 19

Barley with cuttlefish, saffron, parmesan sauce and black oil € 20

SECOND COURSES

Shi drum, almonds sauce and chives oil € 30

Leg of goose and carrots purée € 35

Baked sea bass with mashed and baked potatoes € 28

Larded beef fillet and garden vegetables € 32

Seabream, stew of cherry, tomatoes, capers, olives and polenta sauce € 28

Sliced beef, rocket and parmesan € 25

Mixed fried fish with vegetables € 30

Iberian pork chop, basil potatoes purée and chips € 26