

STARTERS

Marinated salmon, sweet and sour sauce and fried courgettes	€ 25
Purée of dried cod with red onion ice cream, polenta and bacon	€ 20
Burrata fresh cheese, cherry tomatoes and celery	€ 20
Tuna tartar, crunchy vegetables, ginger and stracciatella burrata soft cheese	€ 25
Impronta mixed fish appetizer	€ 35
Chef's mixed raw fish	€ 70
Beef tartar, fresh goat's cheese and rösti potatoes	€ 26
Roast beef carpaccio, rocket pesto and parmesan sauce	€ 25

FIRST COURSES

fresh homemade pasta

Thin tagliatelle, garlic, oil, chilli pepper,
black cuttlefish and saffron sauce

€ 25

Calamarata shrimps amatriciana with
crispy bacon

€ 23

Black thin tagliatelle, seafood sauce,
basil pesto, tomatoes sauce and almonds
powder

€ 25

Orange potato gnocchi, duck ragù and
spinach smoothie

€ 22

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

€ 26

Ricotta cheese ravioli with zucchini sauce
and nuts

€ 22

SECOND COURSES

Red mullet, almonds sauce, artichoke and chives oil	€32
Veal cheek with jerusalem artichokes mousse and chicory	€34
Baked sea bass, vegetables julienne and celeriac cream	€30
Larded beef fillet and garden vegetables	€34
Seabream, stew of cherry tomatoes, capers, olives and polenta sauce	€30
Mixed fried fish with tempura vegetables	€30
Iberian pork chop, basil potatoes purée and chips	€30