

APPETIZERS

The sea

RAW FISH

SELECTION OF CARPACCI, MOLLUSCS,
CRUSTACEANS FROM THE DAILY MARKET

€ 36

FISH TARTARE

RAW ARTICHOKE, LEMON GEL

€ 26

BACCALA' CREAMED COD

VERELÈ PINK RICE WAFFLE

€ 20

CRAB AND HEMP

€ 24

SCALLOPS

BEET CREAM, DRIED GRAPES

AND CRUMBLY HAZELNUTS

€ 24

OCTOPUS

AMERICAN POTATO, CHESTNUTS

AND BUFFALO MOZZARELLA

€ 24

The earth

RADICCHIETTI

AUTUMN RADICCHIO, PEARS, GOOSE,

RASPBERRY VINEGAR AND MANGO DRESSING

€ 22

FRIED VEGETABLES

€ 24

FIRST DISHES

The sea

SPAGHETTI CHITARRA

CACIO PEPE SCAMPI BELLE PARTI

€ 22

SPAGHETTONI PASTA

PISTACHIO AND ALMOND PESTO,

BURRATA CHEESE,

SHRIMPS TARTARE, CRISPY CAPERS

€ 24

RAVIOLI

PORCINI, RED SHRIMP,

MUSHROOM CONSOMMÉ

€ 26

RISOTTO

CRABGRASS, CHANTERELLES,

SMOKED HERRING CAVIAR (min.2 P.)

€ 26

TAGLIATELLE FALL

MULLET, BOTTARGA, PUMPKIN

AND BUTTER

€ 22

The earth

PAPPARDELLE

RYE FLOUR, RAGÙ,

BLACK TRUFFLE

€ 20

RISOTTO

FOIE GRAS WITH GIN LUXARDO CHEESE

MORLACCO AND BLACK TRUFFLE (min.2 P.)

€ 26

SECOND COURSES

The sea

FRIED SEAFOOD AND VEGETABLES

€ 26

CATCH OF THE DAY

S.Q.

ROYAL PRAWNS, PUMPKIN IN SAOR, FOIE GRAS

€ 24

TUNA ESCALOPE

PIOPPINI, CELERIAC, SOYBEAN

€ 24

SAN PIETRO

CHICKPEA HUMMUS, CARROT KETCHUP

€ 28

The earth

WAGYOU

COLESLAW, PAPRIKA MAYO

€ 30

BEEF CUBES

SALT FLAKES AND ARTICHOKE JULIENNE

€ 28