



## ***Starter***

Spider crab with a yogurt  
and ginger sauce and flowers  
€ 20,00

Grilled baby octopus with an  
aromatic herb sauce  
€ 20,00

Shrimps, sea urchins,  
fresh ricota cheese and lemon aroma  
€ 20,00

Sponge mushroom, veal marrow  
and a white beans cream  
€ 18,00

Snails with an orsino garlic herb  
sauce and bacon  
€ 18,00



## ***First course***

Risotto with shrimps, their own bisque  
and a coconut sauce  
(at least two people)  
€ 20,00

Tortelli stuffed with rock fish,  
lemon, fennel and garlic  
€ 20,00

Barley bavette with a sauce of bitter almond,  
sea bream tartare and clementine aroma  
€ 20,00

Spaghettoni with eggplant extract,  
basil and a smoked ricotta cheese sauce **(V)**  
€ 18,00

Gratin gnocchi with snails  
and an aromatic herb sauce  
€ 18,00



## ***Fish***

Sea bream with a green peas cream and  
an horseradish sauce  
€ 28,00

Rhombus with a smoked eggplant cream  
and an oil with mint aroma  
€ 28,00

## ***Meat***

Roastbeff with a sauce of  
butter and elder flower vinegar  
€ 25,00

Pigeon, its own sauce with sage aroma  
and cherries  
€ 25,00



## ***Dessert***

Bitter almond pudding,  
wild sage gelato and a white grappa jelly  
€ 10,00

Hugo:  
frozen mint and lime,  
elder flower gelato and a soft of prosecco  
€ 10,00

Meringue ricota and vanilla cream,  
strawberry compote and sorbet  
€ 8,00

Green peas and mint sorbet  
€ 8,00