

APETIZERS

SEA ~

Tuna tartare with strawberries, soy sauce and lime	12
Octopus with sautéed potatoes	10
Mussels soup	10
Spicy anchovies with mixed salad and cherry tomatoes	8



EARTH ●●

A taste of mixed salamis and hams with fried dumplings <i>(portion for two)</i>	15
Parma raw ham and melon	9
Carpaccio of zucchini (sliced vegetables) marinated with basil and burrata (fresh Italian mozzarella)	8

** Some food may be stored in blast chiller at -20 ° to preserve freshness*

** Raw fish is preserved and processed when fresh, according to CE regulation 853/2004*

** Information concerning the presence of substances or products that may cause allergies or intolerances are available upon request*



STARTERS

SEA ~

Pasta

Paccheri of Gragnano with saffron, zucchini and zucchini flowers	12
Spaghetti with clams and bottarga di muggine (grey mullet)	12
Linguine Tarantina style	12



EARTH ●●

Creamy risotto with black truffle and Prosecco	15
Orecchiette (warm) with rocket, cherry tomatoes and salted ricotta	10
Ravioli con ripieno di bufala e spinaci, pomodoro e basilico	12

Prosecco: Italian dry sparkling wine • Veneto Region - North-East

Orecchiette: small ear-shaped typical italian pasta • Puglia Region - South

Bufala: typical italian fresh cheese • Campania Region - South

MAIN COURSES

SEA ~

Mixed fried fish with seasonal vegetables	18
Sliced tuna fillet with zucchini and thyme sauce	17
Brandy shrimps	15



EARTH ●●

Milanese cutlet with rocket and cherry tomatoes	18
Beef fillet with green pepper	20
Chicken curry with basmati rice	14

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DESSERTS

Tiramisù	6
Peach sorbet	6
Explosion of sicilian cannolo with ricotta, chocolate drops and candied fruit	8
Mini Sacher torte with cream and ginger ice cream	8
Soft Chocolate cake with cherries and vanilla ice cream	7
Cheesecake with raspberry sauce	7
Panna cotta	5

Tiramisù: sponge fingers, mascarpone, coffee and chocolate

Cannolo: tube of crisp pastry • Sicily Region - South

Panna cotta: italian dessert made by simmering together cream, milk and sugar with gelatin



We use a professional cooking grate with a room that containing lava stone separating the grill from the burners, ensuring homogeneous and healthier cooking.

Grill Fiorentina (T-bone steak) apx 1.2 kg	52
Rib steak apx 600 / 700 gr.	26
Fillet steak	23
Beef steak (Italian beef race)	
• with rosemary flavour	18
• with rocket and Parmesan	22
• with rocket and cherry tomatoes	22
• with red salad <i>Radicchio Trevisano</i> and cherry tomatoes	22
• with <i>porcini</i> mushrooms	23
• with blue cheese <i>Gorgonzola</i> and <i>Radicchio Trevisano</i>	22
• with braised red onions, <i>Castelvecchio</i> cheese and honey	22
Pork steak <i>Pata Negra</i> with diced apples	19
Lamb chops with aromatic herbs	18
Black Angus American "escalope" grilled	18
Mixed Grill meat (portion for two)	46

Side dishes

Grilled veggies	4
Red salad <i>Radicchio Trevisano</i> on the plate	4
<i>Porcini mushrooms trifolati</i> (cooked with herbs and garlic)	6
Fried chips	4
Sautéed potatoes	4
Green salad: lettuce and valerian	4
Mixed salad: rocket, valerian, tomatoes and lettuce	5

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