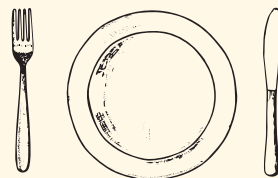




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<b>Starters</b>	Mushroom soup with candied nuts	22
	Burrata cheese with cherry tomato and basil pesto	27
	Scallop crudo with green asparagus and lemon oil	27
	Crispy prawn with Sicilian tomato and caramelized onion	28
	Parma ham with Grana Padano, rocket salad and balsamic	28
	Grilled octopus with orange potato and salmoriglio	30
<b>Bites</b>	Bruschetta with cherry tomato and burrata	16
	Smoked truffle arancini	17
	Bruschetta with mushroom pesto and Taleggio cheese	18
	Sea bream tartare crostini with avocado and salmon roe	22
	Deep fried calamari with Sicilian tomato and paprika mayonnaise	22
<b>Homemade Pizzas</b>	Vesuvio tomato, buffalo mozzarella DOP and basil	27
	Fior di Latte, mascarpone and truffle cream	28
	Smoked scamorza, balsamic Kurobuta pork jowl and mushroom	29
	Caciocavallo cheese, foie gras, caramelized onion and saba wine	29
	Focaccia with parma ham, burrata cheese and wild rocket	30
	Oregano tomato sauce “marinara” with seafood	32
<b>Handmade Pastas</b>	Buffalo mozzarella ravioli with basil pesto and confit tomato	29
	Pappardelle with pork ragout, guanciale and rosemary	32
	Tagliolini with sole fish, cherry tomato and basil	32
	Squid ink tonnarelli, aglio olio and crab	34





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<b>Signature Pastas</b>	Beef cheek tortelli with Grana Padano cream and red wine sauce	36
	Spaghetti “Alla Chitarra” with smoky lobster	44
<b>Main Courses</b>	“Cioppino” soup, seafood, basil and orange	30
	Poached seabream with mint zucchini and sea urchin salsa	36
	Slow-cooked pork chop with baby carrot and morello cherry jus	36
	Roasted seabass with caramelized celeriac and lemon caper sauce	38
	Beef cheek with truffle potato and spinach	40
<b>Shared Plates</b> <i>For two persons</i>	Selection of Italian cheeses with Carasau bread and acacia honey	42
	Parma ham and burrata cheese with rocket salad and balsamic	44
	Angus beef tagliata with rosemary potato and red wine jus	65
	Whole seabass with butternut, Taggiasca olive and cherry tomato	72
<b>Sides</b>	Potato wedges with rosemary	12
	Mixed salad with white balsamic dressing	12
	Cherry tomato and basil salad with black balsamic dressing	12
	Roasted vegetables with baby spinach	14
<b>Desserts</b>	Selection of sorbets and gelati	14
	Vanilla semifreddo with moscato sabayon and red berries	15
	Gianduia mousse with white chocolate and espresso cream	16
	Raspberry and Sorrento lemon custard tart	16
	Almond panna cotta with roasted strawberry and apricot coulis	16
	Dark chocolate lava cake with mango sorbet	17
	Classic tiramisu	18

