



TASTING MENU

THE TASTING MENU IS INTENDED FOR THE ENTIRE TABLE

FISH MENU 58 €

Raw amberjack, acqua pazza, yuzukosho and oregano
Roasted cuttlefish, straciatella cheese, basil pesto, peas and almond
Chitarra spaghetti with mussels, coconut, lime and lemongrass
Albacore tuna, tomato and salmoriglio with chorizo

Dessert of your choice

MEAT MENU 55 €

Romagnola beef tartare, bitter herbs green sauce, smoked and hill
Zucchini flower with anchoivies and mozzarella cheese
Asigliano rice with roasted pepper, finocchiona salami and fennel seeds
Duck breast with mustard, onion, blackberry and red porto sauce

Dessert of your choice

Please Inform the service staff of any products that cause allergies or intolerances

STARTERS 16 €

Raw amberjak, acqua pazza, yuzukosho and oregano
Roasted cuttlefish, straciatella cheese, basil pesto, peas and almond
Romagnola beef tartare, green sauce with bitter herbs and smoked eel
Zucchini flower fried with anchovies and mozzarella cheese

FIRST COURSE 18 €

Chitarra spaghetti with mussels, coconut, lime and lemongrass
Pennoni pasta, fish brodetto, chickpeas and red prawns
Asigliano rice with roasted pepper, finocchiona salami and fennel seeds
Tortello with raviggiolo cheese, shallot butter and fried herbs

MAIN COURSE 24 €

Albacore tuna, tomato and salmoriglio with chorizo
Sea bass, lettuce, clam and razor clam guazzetto
Duck breast with mustard, onion, blackberry and red port wine sauce
Beef bavetta with frigitelli peppers, Xo sauce and horseradish

DESSERT 8 €

Peanut Dessert (peanut ice cream, peanut sponge cake, peanut toffee and peanut custard)
Fig, caramelized fig gelato and goat's milk foam
White chocolate and mascarpone cigar, tropical fruit and mango

Bread and cover charge 4 €