

## TASTINGS

(The tasting menu is the **same** and for the **whole table**  
with possibility of personalizing to your taste)

...4 SAMPLES(1starter,1first course,1main course,1 dessert)	€ 40,00 p.p.
...5 SAMPLES (2starters,1first course,1main course,1 dessert)	€ 48,00 p.p.
...6 SAMPLES (2starters,1first course,2main courses,1 dessert)	€ 55,00 p.p.

## STARTERS

Candied ONION of Montoro,Parmesan cheese fondue,smoked potato and fried quinoa (V,GF) (7)	€13,00
Grilled CALAMARI with potato and lemon cream, fried capers and rocket pesto (GF) (11,14)	€ 15,00
AMBERJACK tartare with salted almond cream, crispy celery and pink peppercorn (GF) (4,8,9)	€ 16,00
SCALLOPS with celeriac cream,baby spinach,Lardo di Colonnata and apple green coulis (GF) (7,14)	€ 17,00
STEAK tartare with amaranth popcorn, sweet garlic mayonnaise and porcini mushrooms powder (GF) (3)	€ 14,00

## FIRST COURSES

Mezze Maniche pasta with finferli mushrooms ragu,JERUSALEM ARTICHOKEs cream toasted hazelnut and marjoram (V) (1,3,7,8,9)	€ 14,00
Roasted CHESTNUT ravioli,smoked ricotta cheese fondue,Mortadella di Prato and wild fennel (1,3,7,9)	€ 14,00
Potato gnocchi with butter, SAGE and ginger (V) (1,3,7)	€ 13,00
Tagliatelle with raw RED PRAWNS, seasonal mushrooms and sesame seeds (1,2,3,11)	€ 16,00

## MAIN COURSES

62 degree EGG with roasted artichokes, Taleggio cheese foam, marjoram and licorice powder (GF,V) (3,7)	€ 15,00
Roasted OCTOPUS with chick-pea cream, cumin, lime and mint (GF) (14)	€ 20,00
Salted CODFISH fillet, peanut butter, cauliflower and lemon cream turnip tops (GF) (4,5)	€ 19,00
Crispy VEAL with tuna sauce, puntarelle chicory and lemon (GF) (1,3,4,5,14)	€ 22,00
DUCK breast, fennel puree, belgian endive, puppy seeds and star anise (GF)	€ 21,00

## CHEESE

...dairy cheese, goat cheese, sheep cheese... (GF) (7)	€15,00
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## DESSERT

€ 9,00

Personal TIRAMISU' (1,3,7)

Between STRUDEL and CHEESECAKE (1,3,7,8)

WHITE CHOCOLATE and olive oil hot cream with lavender slush and passion fruit jelly (1,7)

WILD FENNEL ice cream, lemon cream and licorice meringue (GF)(3,7)

Salted POPCORN ice cream, toffee, smoked tea crumble and dark chocolate ganache (1,3,7)

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SAN FELICE mineral water €3,00

Cover charge and service included

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(GF): gluten free, (V): vegetarian dish

Allergen information:

(1)cereals containing gluten or their hybridised strains, (2)crustaceans, (3)eggs, (4)fish, (5)peanuts, (6)soya, (7)milk, (8)tree nuts, (9)celery and celeriac, (10)mustard, (11)sesame seeds, (12)sulphur dioxide and sulphites (at concentration of more than ten parts per million), (13)lupin, (14)molluscs.