

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 from 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
Marinated wild SALMON,beetroot,yogurt,horseradish and dill (GF) (4,7)	€ 16,00
SCALLOPS with celeriac cream,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

Cheese and Pepper SPAGHETTI,licorice,artichokes and marjoram (V)(1,7)	€ 14,00
Roasted CHESTNUT ravioli,smoked ricotta cheese fondue,Mortadella from Prato and wild fennel (1,3,7,9)	€ 14,00
Potato gnocchi,butter,ANCHOVIES,mint tea and candied mandarin (1,3,4,7)	€ 14,00
Tagliatelle with raw RED PRAWNS, pioppini mushrooms and sesame seeds (1,2,3,11)	€ 16,00

MAIN COURSES

62 degree EGG,Jerusalem artichokes,Parmesan salted crumble,pistachio (V,GF) (3,7,8)	€ 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
PORK fillet,black cabbage,black salsify,dates and coffee (GF)	€ 21,00

CHEESE

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

€ 9,00

Craft BEER ice cream,coffee foam,spiced meringue,chestnut honey sponge cake (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.