

The Meat Starters

Whorm veal brain salad and Roquefort sauce - 18 euro

Bourgugnionne Escargot - 12 euro

Fassona Tartare, egg and pickled vegetables - 18 euro

Asparagus flan, spinach cream, quail egg and black truffle - 16 euro

Chicken liver patè with orange zest in Porto sauce and pain brioche - 12 euro

36 month aged prosciutto end fried bred - 15 euro

The Fish Starters

Red Mazara shrimps tartare and pumpkin flower carpaccio - 18 euro

Selection of raw fish with Tzarskaya oyster - 30 euro

Black rice whorm salad, octopus, olives and dry tomatoes - 16 euro

San Filippo anchovies, butter and bread - 14 euro

- *For informations about allergens please ask our staff*

The Meat Pasta

Spaghetti with Monte 27 cheese - 14 euro

Tagliatelle with beef sauce - 12 euro

Potatoes and lemon zest tortelli with Laura Peri duck - 16 euro

Stracciatella ravioli with truffle - 20 euro

Pigeon and black cabbage risotto - 18 euro

The Fish Pasta

Pici pasta with octopus spicy sauce - 14 euro

Ravioli pasta with mussels, butter and lemon zest - 15 euro

Fresh spaghetti with sardines, raisins, fennel and pine nuts - 15 euro

Red turnips spaghetti with crayfish, olives and radicchio - 16 euro

Fresh tagliolini with sea urchin - 18 euro

Meat Main Courses

Pigeon at the oven stuffed with liver and orange zest

with chicory on side - 28 euro

Fassona beef steake and grilled vegetables - 25 euro

Duck breast with pear and Porto sauce - 24 euro

Fried veal brain and spinach - 20 euro

Veal filet, sweetbreads and potatoes cream - 26 euro

Fish Main Courses

Squid and spinach zimino - 22 euro

Turbot filet, crispy potatoes, zucchini zest spaghetti and red pepper - 25 euro

Scalops, dried tomatoes and smoket eggplant purè - 22 euro

Umbrine filet, artichokes and green beans - 24 euro

Crayfish, squid and red mullet filet with crispy vegetables - 27 euro

Side Dishes

Sweet green peppers - 7 euro

Crispy potatoes with rosemary - 7 euro

Sauteed chicory - 7 euro

Fried artichokes - 12 euro

Vegan Courses

Ribollita soup - 12 euro

Tomatoes and bread soup - 12 euro

Broad beans purè and chicory - 12 euro

Mushrooms, spelt and black cabbage soup - 14 euro

Eggplant mousse and fresh tomatoes with herbs - 10 euro

Desserts and Sweet Wines

Cheese cake with bitter orange marmalade and almonds - 10 euro

Pinotdisè Contadi Castaldi - 7 euro

*

Soft chocolate cake and hazelnut - 12 euro

Sweet Red "Doron" Eugenio Rosi - 8 euro

*

Profiterol with cream and warm chocolate - 12 euro

Passito "Comtess" 2013 Sanct Valentin S. M. Eppan - 7 euro

*

Cream Caramel - 8 euro

Vin Santo 2007 Fattoria di Piazzano - 7 euro

*

Coffee cream cake and bitter chocolate - 10 euro

China di Lucca Massagli - 6 euro

Plose Whater- 3,00 euro Caffè Padovani - 3,00 euro

Home made bread and cover charge - 3,00 euro