

ALLA CARTE

LOBSTER nectarine peach, basil and lemon	50
SQUID carbonara style and black truffle	50
CUTTLEFISH coconut milk, peas and basil	40
SWEET BREAD mushrooms, smoked milk hazelnut and lemon	40
RISOTTO Riviera Adriatica	40
RAVIOLI passatello, scampi, marinated shallot and stridoli herbs	40
CHITARRINE scampi, borage and almond	40
BOTTONI overcooked lamb, oyster, frigitelli pepper and fig leaf	40
BRILL zucchini in flower, , pistachio and verbena	50
PIGEON cherry, Tropea onion and carob wafer	50
MORA ROMAGNOLA lettuce, olive, capers and seaweed	50

A la carte service is available for a maximum of 4 guests
cover charge per person 5 €

Please inform us about any food intolerance or allergy at the moment of the order.
Following the most advanced food preparation techniques and to guarantee the best quality,
fish undergoes blast chilling and is stored at -20 C°