

## A LA CARTE

### SCALLOP

asparagus, pistachio and wild herbs

### SQUID

carbonara and black truffle

### LOBSTER

peas, coconut and lemongrass

### RISO

artichoke, egg bottarga, goat fossa cheese and roast reduction

### FUSILLONE

cuttle fish, wild herbs and xo sauce

### SPAGHETTONE

cornetto pepper extract, scampi and scented geranium

### BRILL

agretti herbs, wild garlic and bottarga

### LAMB

picked mushrooms, smoked ell and laurel

### PIGEON

betroot, blackberry and sumac

Two courses € 110

Three courses € 150

The "a la Carte" service is available for a maximum of 4 guest

Cover charges 10€

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°