

ALLA CARTA

TUNA

belly, preserved tomato and almond

LOBSTER

nectarine peach, basil and lemon

SQUID

carbonara style and black truffle

RICE

pepper extract, scampi and 'nduja sauce

RAVIOLO

on norma style

SPAGHETTI

row cuttle fish, rocket and green lemon

BRILL

flower of zucchini, fig leave and pine nut

LAMB

eggplant and Greek seasoning

PIGEON

beetroot, cherry and somacco

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 stored at -20C°.