

MENU

BUCATINI WITH LEMON, BUTTERMILK, BLACK LIME POWDER

+
DESSERT: 28,00€

AMBERJACK MEATBALL, ANCHOVY MAYONNAISE, SMOKED HERRING

+
BUCATINI WITH LEMON, BUTTERMILK, BLACK LIME POWDER

+
DESSERT: 32,00€

CICCHETTI

POTATO MILLEFEUILLE & BBQ SAUCE – 5 €

PORK MEATBALLS, AIOLI & MINT – 5 €

FOCACCIA WITH MASCARPONE, ANCHOVY & OREGANO – 5 €

FOCACCIA WITH PEPPERONI CREAM AND BITTERSWEET ONION – 5 €

FRIED PIZZETTA WITH BURRATA, EGGPLANT, DRIED TOMATOES – 7 €

FRIED PIZZETTA WITH BEEF RAGÙ & MOZZARELLA – 7 €

ANTIPASTI

ROMAINE LETTUCE, CHICKEN BREAST, BACON, PARMIGIANO & CROUTONS – 18€

CAPRESE SALAD, TOMATOES, BITTERSWEET COCUMBER, OLIVES – 21€

VEAL, MUSTARD SAUCE, PAPRIKA AND ONION CREAM, BRUSSELS SPROUTS – 20€

MARINATED AMBERJACK, BLACK TEA PONZU SAUCE, SMOKED HERRING CAVIAR, CITRUS GEL – 22€

SELECTION OF CHARCUTERIE – 18€

SELECTION OF CHEESE – 14 / 20 €

PRIMI E SECONDI

BIGOLI «IN SALSA VENEZIANA» WITH BREAD CRUMBLE AND ANCHOVIES – 22€

SPAGHETTI PASTIFICIO FELICETTI WITH VONGOLE CLAMS & SAMPHIRE – 23€

BREAD GNOCCHI, ROCKET PESTO, OLIVES, DRIED TOMATOS E CAPERS TAPENADE – 23€

SECONDO DEL GIORNO / DAILY MAIN COURSE – FROM 32€

• • •

DOLCE

TIRAMISÙ WITH MASCARPONE CREAM – 10€

FRESH SEASONAL FRUITS – 10€

VANILLA CREAM

SBRISOLONA CRUMBLE, APPLE, CAPERS – 10€

PEANUT PARFAIT, SALTED CARAMEL GANACHE & RASPBERRIES – 10€