2 COURSES 27 EUROS

3 COURSES 31 EUROS

Antipasti

GUINEA FOWL GALANTINE, SPINACH AND RICH JUS (3, 7, 9, 12)

FRIED ARTICHOKES, MINT SAUCE AND BUCKWHEAT (5, 6, 10, 12)

WHIPPED SALT COD AND MUSHROOMS (4, 7, 12)

Piatti

RICOTTA AND HERBS RAVIOLI WITH SAGE AND NORMANDY BUTTER (1, 3, 6, 7, 13)

TAGLIATELLE WITH LAMB RAGÚ, CONFIT LEMON AND OLIVES (1, 3, 6, 7, 13)

"MI CUIT" MACKEREL, ROASTED ESCAROLE AND MUSTARD VINAIGRETTE (4, 10, 12)

PORK NECK, SEMOLINO AND MEAT JUS (1, 6, 7, 9, 10)

Dolci

TIRAMISÙ (1, 3, 5, 7)

APPLE TART WITH SOUR CREAM (1, 3, 6, 7, 13)

HOMEMADE ICE CREAM AND SORBETS - 2 SCOOPS (3, 5, 7, 8)
(strawberry, pear, chocolate, mango, lemon, fior di latte, hazelnut, vanilla & cream)

All prices are in Euro (€) and VAT included. All pastas are handmade in house / gluten free pasta available upon request. The fish intended to be eaten raw or partially raw has undergone preventative reclamation. Treatment in compliance with the requirements of EC regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

IN CASE OF ALLERGIES OR INTOLERANCES YOU ARE KINDLY REQUESTED TO INFORM OUR STAFF, AND ASK FOR THE ALLERGENS BOOK:

(1) gluten (2) crustaceans (3) egg (4) fish (5) peanut (6) soy (7) dairy (8) nuts (9) celery (10) mustard (11) sesame (12) sulfites (13) lupins (14) mollusk () frozen product
(*) use of blast chiller for quickly cooling down