Starters

- Hand chopped beef(tartare), fried yolk and mayonnaise
- Cheese Platter with homemade jam
- Liver mousse, raw langoustine. pan toast and currant sauce
- "Cecina", Raw prawns, catalogna chicory and garlic mayo
- croaker Fish tartare, cauliflower and vegetables roasted sauce
- Fried beef brain, tuna sauce, onion and green sauce

First Courses

-"Riso al salto", braised veal and 36 months parmesan
- Spaghetto martelli, "cacio e pepe", black cabbage and prawns
- Pasta and beans with grilled squid
- Homemade Gnocchi, butter, herring and chives
- Tagliolini with black truffle and parmesan cream
- pasta stuffed with pumpkins, black cabbage and almond

Main Courses

- Fiorentina (grilled T-Bone beef steak) with potatoes
- Toasted octopus, smoked chestnut puree and fried leek
- "roasted" Melanzane alla parmigiana
- Amberjack fillet, vegetables with soy and dashi broth
- Braised beef with mashed potato
- Duck, slow cooked carrots, wine and berries sauce