

MENU

STARTERS

fennel and apple salad, citrus-marinated mackerel
fried anchovies, fried sage and tartar sauce
roast turkey, lettuce, mustard and capers
beef tartare, fried aubergines, basil and caramelised onion
shortcrust pastry, confit tomatoes, roasted tomato cream, robiola cheese

FIRST COURSES

spaghetti, creamed mantis shrimp, crispy celery, parsley oil
fish ravioli, cherry tomatoes and glasswort
fregola, mussels, clams, cuttlefish and shrimp bisque
pici with duck ragù
whole wheat mezze maniche, eggplant, tomato and salted ricotta

MAIN COURSES

catch of the day, seasonal vegetables
baked cod, green long beans with tomato sauce
meat of the day, seasonal vegetables
roasted quail, quail stock and baked potatoes
grilled tomino cheese, grilled vegetables and guttiau bread