

# MENU

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## STARTERS

monkfish cheeks, grilled lettuce, hollandaise sauce  
fried anchovies, fried sage, tartar sauce  
russian chicken salad, brioche bread, radicchio with raspberry  
beef tartare, agretti, marinated citron, fried capers  
Tarte Tatin with shallots and robiola cheese

## FIRST COURSES

cavatello, mussels, cherry tomatoes and salicornia  
chitarra, asparagus, clams and bottarga  
gnocchi, farmyard ragù, thyme and olives  
mezzo zito, genovese ragù with beef tail, celery  
green tortelloni filled with garmugia, ricotta mustia

## MAIN COURSES

catch of the day, seasonal vegetables  
cut of meat of the day, seasonal vegetables  
grilled pork neck skewer, pear and onion caramel  
stuffed artichoke, tuscan pecorino, lemon gel  
extra side dish

water 2€ - cover charge 2.50€  
(bread and oil not included)