

MENU

STARTERS

warm cuttlefish and chard salad
fried anchovies, fried sage and tartar sauce
meatballs, roman-style chicory, horseradish
beef tartare, mustard, radicchio, balsamic borrettane
beetroot, baby spinach, sour cream and smoked herring

FIRST COURSES

emilian pumpkin tortelli, butter and Parmesan
spaghettoni, garlic, oil, chili pepper and mullet bottarga
emilian cappelletti in meat broth
pappardelle with wild boar ragù
gratinated crepe, black cabbage, leeks and Parmesan

MAIN COURSES

amberjack steak, grilled iceberg lettuce, aioli sauce
cod, leeks and potato cream
Yakitori-style beef diaphragm, sautéed turnip greens
roasted quail, quail stock, baked potatoes
organic lentil falafel, cabbage salad, and yogurt