

MENU

STARTERS

warm seafood salad, citron carpaccio and agretti
fried anchovies, fried sage and tartar sauce
gratinated red onion, sausage, pine nuts and raisins
beef tartare, mustard-flavored green beans, toasted almonds
multigrain bread, grilled asparagus, organic egg, béarnaise sauce

FIRST COURSES

fusillone, cod milk, confit tomatoes, black olives
fregola, cuttlefish ragù, mantis shrimp bisque, candied lemon
spaghetti, arselle and basil
tonnarelli with guinea fowl, apple and vegetable sauce
potato and lemon cappellacci, seasonal vegetables, salted ricotta

MAIN COURSES

catch of the day, seasonal vegetables
grilled bonito, Verona radicchio, chimichurri
fried chicken and rabbit, capocchine salad
roasted quail, its stock, baked potatoes
artichoke tarte tatin, tuscan pecorino cheese