

MENU

STARTERS

cuttlefish warm salad, chard
fried anchovies, fried sage, and tartar sauce
grilled chicken and bacon skewer, coleslaw
beef tartare, mustard, radicchio, borrettane with balsamic vinegar
red beets, baby spinach, sour cream and ...

FIRST COURSES

emilian pumpkin tortelli, butter and Parmesan
spaghetti, garlic, oil, chili pepper and grey mullet bottarga
confit duck plin, toasted barley and candied orange
tacconcelli, sheep ragù and myrtle
gratinated crepe, black cabbage, leeks and Parmesan

MAIN COURSES

catch of the day, seasonal vegetables
cod, leeks and potato cream
meat of the day, seasonal vegetables
roast quail, its stock, baked potatoes
roasted celeriac, its stock, variegated radicchio