

Simplicity is not a simple thing. (Charlie Chaplin)



Our philosophy is simplicity and passion in our work.

To start..

Crispy BBQ octopus, trumpet courgette puree, candied Salina capers,

presidium  (14-1-10)

€ 18

* Cuttlefish carbonara, crispy bacon, lemon (14,7,3)

€18

* Seared prawns, creamy peas, stracciatella from Puglia, fried

breadcrumbs (2-7-1)

€ 18

* Tongue with tuna, licorice powder, sweet and sour onion, sprouts and

our bread (4-1-3-7-10)

€ 17



* Potato millefeuille, Brigasca sheep's cheese fondue, braised spring

onion (7)

€ 17

*Capers (AZ Agricola Virgona) awarded Top Italian food 2024



*Brigasca sheep's cheese garrison



continuing...

* (Since 2016) Tagliolini with prawns and pistachio pesto €18

(1,3,2,8,7)

* P accheri, mussels, black bread cream, provolone del monaco, crumble
of bread and tomato powder (1,4,7) €18

* Spaghetti alla chitarra made with fresh pasta, oil, fermented black
garlic, chilli pepper and raw cooked red mullet tartare (1,4,3) €18

* Ravioli filled with prescinseau (Ligurian cheese), basil cream, capers,
squid and lemon (3-1-7-14) €18

✓ * Caciocavallo and courgette filled parcels, potato cream, pepper and
parsley oil €18



*Provolone del Monaco DOP

* Fermented black garlic



Seconds...

- * Baked catch of the day, aubergine, dried tomato ⁽⁴⁾ **€20**
- * Seared Atlantic bonito, scapece courgettes on brioche bruschetta,
buffalo mozzarella from Campania ⁽⁴⁻¹⁻⁷⁻³⁾ **€20**
- * Fried squid ⁽¹⁴⁻⁵⁻¹⁾ **€20**
- * Breaded and fried anchovies, celery mayo ⁽⁴⁻¹⁻³⁻¹¹⁻⁹⁾ **€ 18**
- * Pork belly, mashed potato, old mustard, fermented carrots ⁽¹⁰⁻³⁻⁶⁾ **€ 20**
- * ⁽¹⁻⁵⁾ Potato chips **€6** Steamed vegetables **€6**

Nicola Girone

*In the absence of fresh products, they will be replaced by top quality frozen products or chilled at -18 according to current legislation. In case of allergies or intolerances please inform the dining room staff, they will be at your disposal to

suggest the best choice for you.

Cover charge € 3

