

# MENU

## STARTERS

- Roasted octopus\* with potatoes puree, olives and basil oil 15€*  
*Fried ricotta balls with broad bean hummus 13€*  
*Roasted Scallops, peas purée, crunch bacon and miso mayo 15€*  
*Lamb Samosa with sweet&sour mango sauce 14€*

## PASTA COURSES

- Potato gnocchi filled with veal cheek and gorgonzola cheese 16€*  
*Tonnarelli cacio, pepper and mussels 15€*  
*Spaghetti with tomatoes confit, bisque and shrimps tartare 18€*  
*Creamy Paccheri with asparagus and Parmesan 15€*  
*Soup of sweet potatoes, coconut milk, banana and cashew nuts 14€*

## MAIN COURSES

- Sautéed squids with aubergine Ajapsandali 16€*  
*Fried calamari\*, anchovies, shrimps and red mullet 20€*  
*Egg 65° with potatoes pie, lentils, chicory and mandarin sauce 16€*  
*Beef and vegetables Ivorian Mafé served with rice 17€*

## SIDE DISH

*Fried vegetables 7€ - French fries\* 5€ – Salad 4€ – Vegetables 7€*

*Water 2.5€ – Service 3€ - Coffee 1.5€*

***Fresh pasta and bread are homemade***

*The dishes with \* are prepared with frozen products*

*Customers must communicate the need to consume food without any allergic substance*