

Tasting menu

5 Chef's free-hand courses
Single menu valid for the entire table
Drinks not included
€60

Please let us know about your intolerances and allergies as well as any dishes you do not like

Appetizers

Seafood tasting 4 courses	20
Meat tasting 4 courses	20
Fried mixed fish*	22
Allergens(1.2.4,14)	

First courses

Spaghettone, pepper, capers, Taggiasca olives and anchovy	18
Allergens (1,4,7,9,)	
Fettuccine with scorpion fish* with its grilled fillet and courgette sauce	20
Allergens (1.4,7)	
Calamarata, yellow datterino, smoked provola, purple prawn* and burnt onion powder	20
Allergens (1.2,4,7)	
Pacchero with lobster*	25
Allergens (1.2,4,7)	

Second courses

Octopus*, Luciana sauce and cod pil pil*	18
Allergens (2.4,6,7,11,14)	
Ricciola* alla meunière with caponata in salmoriglio	20
Allergens (2.4.6,7,9,11,14)	
Beef cheek*, grolata, green sauce and potato crock	20
Allergens (1,2.4,6,7,8,.9.10,)	
Veal*, figs and walnuts	18
Allergens (5,6,7,8,9,10,11)	

Dessert

Lemon sorbet	3
Allergens (1,3.5,6,7,8)	
Semifreddo* with red fruits, white chocolate and pistachio	7
Allergens (1.3.5.6.7.8)	
Warm brioche and vanilla ice cream*	7
Allergens (1.3.5.6.7.8)	
Artisan ice cream stick*, dark chocolate, caramel and mango	7
Allergens (1.3.5.6.7.8)	

Wines by the glass

Cantina Leone De Castris Illivia and Cantina Vallone Versante	
Negroamaro rosé	4
Chardonnay	4
Primitivo rosso	5
Negroamaro Rosso	4
Primitivo Rosso	4
Cantina La Delizia	
La Delizia cuveè brut	4
La Delizia Traminer aromatico	5
La Delizia Ribolla Gialla	5
La Delizia Pinot Grigio	5

Drinks

Water Panna Naturale cl75	3
Water San Pellegrino Frizzante cl75	3
Coca Cola 1lt	4.50
Coca Cola 33cl/ Coca Cola Zero 33cl	3
Fanta 33cl	3
Craft Beer Birrificio Dose Ginosa Zona Blu 5.5 % vol cl50	7
Craft Beer Birrificio Dose 139 Dubbel, red 6.5% cl50	7
Coperto	3

*The marked products can be chilled and frozen at source. Some fresh products of animal origin, as well as fishery products served raw, are subjected to rapid temperature chilling to guarantee quality and safety, as described in the HACCP plan pursuant to EC Reg. 852/04 and EC Reg. 853/04.

We inform our customers that the foods prepared, served and sold in this establishment may contain ingredients or adjuvants that can cause allergies or food intolerances, as required by regulation

Cen.1169/2011. INFORMATION FOR CLIENTS - LIST OF FOOD ALLERGENS (Under Regulation 1169/11 - Legislative Decree 109/92, 88/2009, as amended) Dear customer, the food on the market often contain allergenic ingredients that can cause violent reactions in susceptible persons. They are shown in the list below the allergens that you might find in some of our food. The staff are still available to you, please report any known allergies. Food allergens 1. Cereals containing gluten (ie wheat, rye, barley, oats, spelled, kamut or their hybridised strains) and products derivatives, except: a) glucose syrups made from wheat, including dextrose, and related products, as long as the process does not immediately increase the level of allergenicity assessed by the EFSA for the relevant product from which they originated; b) maltodextrin wheat based products and derivatives, as long as the process does not immediately increase the level of allergenicity assessed by the EFSA for the relevant product from which they originated; c) glucose syrups based on barley; d) cereals used for making distillates or alcohol of agricultural origin for spirit drinks and other alcoholic beverages. 2. Crustaceans and products derivatives 3. Eggs and derivatives. 4. Fish and products thereof, except: a) fish gelatine used as carrier for vitamin or carotenoid preparations; b) gelatine or Isinglass used as fining agent in beer and wine. 5. Peanuts and products thereof. 6. Soybeans and products derivatives, except: a) oil and fat soy and refined products, as long as the process does not immediately increase the level of allergenicita` assessed by the EFSA for the relevant product from which they originated; b) natural mixed tocopherols (E306), tocopherol D-alpha tocopherol, natural Dalfa natural, natural D alpha tocopherol succinate from soybean; c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; d) plant stanol ester produced from vegetable oil sterols from soybean. 7. Milk and milk products, including lactose, except: a) whey used for making distillates or alcohol of agricultural origin for spirit drinks and other alcoholic beverages; b) lactitol. 8. Nuts, ie almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecans (Carya illinoiesis (Wangenh) K. Koch) Brazil nuts (Brazil nut), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and products thereof, except for nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages. 9. Celery and products derivatives 10. Mustard and products derivatives. 11. Sesame seeds and products derivatives 12. Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / liter expressed as SO2. 13. Lupin and products derivatives. 14. Molluscs and products derivatives.