

MENU

STARTERS

cuttlefish warm salad, chard and livers
fried anchovies, fried sage, tartar sauce
meatballs, grilled aubergines with parsley
beef tartare, mustard, radicchio, borrettane with balsamic vinegar
beans hummus, grilled aubergine, herbs and lemon

FIRST COURSES

amberjack ravioli, caponata and basil
fregola, slipper lobsters, clams, mussels and prawns
confit duck plin, toasted barley and candied orange
tacconcelli, sheep ragù and myrtle
mezze maniche cheese and pepper, courgettes and lemon zest

MAIN COURSES

catch of the day, seasonal vegetables
monkfish with tomato sauce, fried polenta
meat of the day, seasonal vegetables
roast quail, its stock, baked potatoes
puff pastry, wild herbs, fresh goat cheese
extra side dish