

MENU

STARTERS

fennel and apple salad, citrus-marinated mackerel

fried anchovies, fried sage and tartar sauce

roast turkey, lettuce, mustard and capers

beef tartare, fried aubergines, basil and caramelised onion

shortcrust pastry, confit tomatoes, roasted tomato cream, robiola cheese

FIRST COURSES

fusilloni with red mullet ragù

fish ravioli, cherry tomatoes and samphire

spaghetti, garlic, oil, chili pepper and mullet bottarga

tacconcelli, rabbit white ragù

pici, caciocavallo silano cheese, pepper, zucchini and lemon zest

MAIN COURSES

catch of the day, seasonal vegetables

baked cod, green long beans with tomato sauce

meat of the day, seasonal vegetables

roasted quail, quail stock and baked potatoes

grilled tomino cheese, grilled vegetables and guttiau bread