

MENU

STARTERS

- HAND CHOPPED BEEF(TARTARE), FRIED YOLK AND MAYONNAISE
13€ (1,3,8,10)
- CHEESE PLATTER WITH HOMEMADE JAM
15€ (7)
- LIVER MOUSSE, RAW LANGOUSTINE. PAN TOAST AND CURRANT SAUCE
13€* (1,2,3,4,6,7,8,12)
- SCALLOPS, COCONUT, BISQUE SAUCE AND CHOPPED CHAMPIGNON
15€ (2,4,6,8,12,14)
- CROAKER FISH TARTARE, RADISH, SHISO AND VEGETABLES ROASTED SAUCE
14€ (1,4,6,12)
- FRIED BEEF BRAIN, TUNA SAUCE, ONION AND GREEN SAUCE
14€ (1,3,4,7)

FIRST COURSES

- TORTELLI LUCCHESI WITH RAGÙ
15€ (1,3,6,7,12)
- SPAGHETTO MARTELLI CACIO E PEPE, BLACK CABBAGE, RAW RED PRAWNS AND CITRON
16€ (1,2,4,7,12)*
- PACCHERI PASTA, OSSOBUCO (BRAISED VEAL) RAGÙ AND SAFFRON FOAM
14€ (1,2,4,6,7,8,12)
- GNOCCHI HOMEMADE, SOY AND SMOKED BUTTER, CALAMARI AND SAGE POWDER
14€ (1,2,3,4,6,7,12)*
- TAGLIOLINI WITH BLACK TRUFFLE AND PARMESAN CREAM
18€ (1,3,7)

MAIN COURSES

- FIORENTINA (GRILLED T-BONE BEEF STEAK) WITH POTATOES
6€/HG
- TURBOT FILLET, VEGETABLES WITH SOY AND DASHI BROTH
18€ (1,4,6,7,12)
- VEGETABLES CROQUETTES, TZATZIKI SAUCE AND CABBAGE
15€ (1,3,6,7)
- RABBIT LEG, GRILLED CELERIAC AND COCKTAIL SAUCE
20€ (1,3,6)
- SEABASS IN BREAD CRUST, MEDITERRANEAN SAUCE AND ZUCHINI
20€ (1,4,12)
- HALF DUCK BREAST, WINE/BERRIES SAUCE, TERIYAKI GLAZED AUBERGINES
18€ (1,6,7,9,12)

COVER CHARGE 2€ - WATER 2€

TO CONSULT THE ALLERGEN LIST, ASK TO THE STAFF

*IN THE ABSENCE OF FRESH PRODUCT, WE USE FROZEN PRODUCT

