









SNACK

Amatriciana sofficino   	10
Bao bun with porchetta mayonnaise and mixed greens	8
Cacio and pepe croquette shrimp and lime 	10
Savoy cabbage felafel potatoes and spring onions 	8
Spring roll broccoli and sausage 	8
Gyoza beef alla picchiapò 	10
Raw amberjack alla puttanesca	14
Broccoli daikon and black garlic skewer 	8

MAIN COURSE

Cod carpaccio chickpeas red onion and patanegra	18
Grilles cuttlefish raisins pine nuts black olives and Tabasco	16
Red mullet friggirelli peppers and Worcestershire sauce	18
Sweetbread skewer lemon chamomile and bay leaf	15
Beef tartare brusque sauce shallot and mixed greens	16
Duck and pecorino cannelloni  	18
Tonnarelli octopus ragù capers olives and n'duja 	16
Plin ravioli pumpkin and Parmesan   	18
Offal spring onion and tuna sauce	18
Suckling pig belly apple and mustard	20
Catch of the day alla cacciatora	22
Cauliflower hazelnuts and coffee 	16
King prawns pumpkin chorizo and rocket	20

SWEETS

Basque cheesecake and salt caramel   	10
Ricotta cheese figs and sesame  	10
Vanilla panna cotta persimmon and chestnuts  	10



Cereals



Vegetarian



Milk

Water 3 | Bread 3 | Coffee 2