



## Signature Dishes

Buckwheat and asparagus tarte, black garlic sauce, green salad,  
cherry tomatoes confit 18

xxx

Smoked amberjack fish tartar, cucumber and red raddish salad,  
sour cream with chives 22

xxx

Beef Tartar, egg yolk, capper powder, mustard sauce  
arugola with aged balsamic vinegar 20

Tortelli stuffed with eggplant parmigiana, light basil pesto  
buffalo mozzarella 20

xxx

Bio Egg, zucchini, potatoes purée, bread chips 20

xxx

Homemade Tagliatelle, wild boar meat sauce, parsnip purée, pickled onions 22

Quinoa with spring vegetable, homemade Seitan  
green peas and mint purée, deep fried herbs 22

xxx

Sicilian grilled octopus and vegetables, arugola, hot chili peppers sauce 24

xxx

Herb crusted lamb chops, vegetable caponata  
rosemary sauce 24

## Tasting Menù

For our clients we offer the opportunity of a tasting menù.  
The menu changes depending on the seasonality of produce and it is at the  
discretion of our Chef Guido Haverkock

The tasting menù includes five courses, starting with an entree and  
ending with a dessert.

All dishes are freshly prepared with the best ingredients of the season.  
It is the responsibility of the Chef comply with any diets or food restrictions communicated.

For organizational reasons, the tasting menù is available for  
the entire tatble only. €65  
Our Sommelier Salvatore De Genua will match whit pleasure a glass of wine with  
each course. €30



## Dinner Menù

### Antipasti

Seared scallops, guacamole, mixed salad in asian vinaigrette 22

xxx

Crispy suckling pig bites, lentils salad and mustard grain 20

xxx

Red prawns Tempura, Burrata, crispy fennel and candied lemon 24

### Primi piatti

Smoked shellfish Risotto, raspberries and spring onions  
(min. 2 pax) 22

xxx

Homemade tortelli stuffed with braised beef, sage and butter,  
beetroot purée 20

xxx

Grape marc tagliatelle, venison and hazelnut ragout,  
sunchoke purée 22

### Secondi Piatti

Grilled salmon trout fillet, vegetable ratatouille,  
potatoes chips 22

xxx

Parmesan crusted veal loin, stewed onions, glazed carrots,  
marjoram sauce 25

xxx

Grilled beef sirloin, pak-choi cabbage, roasted potatoes 24

Cover charge € 3.5

Our dishes may contain: cereals containing gluten (wheat, rye, barley, oats, spelled, kamut), crustaceans and derivatives, fish and fish products, eggs and products derived from peanuts and derived products, soybeans and derived products, milk and derivative products, nuts (almonds, walnuts, hazelnuts etc.) and products thereof, celery and derivatives products, SO2 and sulphites at concentrations of more than 10mg / kg or 10 mg / liter expressed as SO2, Lupin and products based on lupins, shellfish and products based on shellfish.