



*Simone, Valentina, Daryl, Mario, Cristiano, Diego e Shekh Alam welcome you and wish you a good evening.*

Tasting menu

**Six courses**

55€

**Eight courses**

70€

À la carte

Burned onion, sour sauce and hazelnut 13€

Raw fish of the day 16€

Marinated anchovies, burrata and sweet - and - sour peppers 14€

Seasnails, soft polenta (coru porridge) and “cruschi” peppers infused oil 15€

Lamb salad, celeriac and sesame sauce 15€

Tortelli filled with toma cheese, brown butter sauce, onion sauce and sage 14€

Pappardelle with “galletto” and “galletti” mushrooms 15€

Fusilli, sea urchin sour sauce and savoy cabbage 16€

Spicy spaghetti with turnip greens, “cruschi” peppers and anchovies 14€

Stuffed “friggitelli” peppers, anchovies sauce and crunchy bread 15€

Iberian pork secret, potatoes, greens and vegetables pickled in oil 21€

Ears, trotters and shout of the pork, chickpeas and “Bolognese snails” 18€

Squid, bacon, lemon, broad beans and broccoli 20€

Catch of the day 22€

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Strawberry grape sorbet 6€

Our own cooked must, pan brioche and milk ice cream 8€

Basque cake and dulce de leche 8€

...thinking of a tart 8€

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Cover 3€

Microfiltered water 2€