



Cooking is an universal language that unite peoples and breaks down borders.

Tasting menu

Six courses 60€

Eight courses 75€

À la carte	
Raw fish of the day	18€
Marinated anchovies, burrata and sweet - and - sour peppers	15€
Seasnails, soft polenta, olive oil infused with cruschi peppers	16€
Carbonara asparagus	15€
Fassona beef tartare, yolk marinated	16€
Roasted chicken wings, potatoes, scapece	15€
Spoja lorda, razor clams, "poverazze" clams, cabbage	15€
Paccheri, mantis shrimp, ricotta, lemon	15€
Lemon spaghetti" Tribute to chef Beppe Guida"	15€
Ravioli filled with seasonal peas	16€

Traditional tortellini in cream of flavored broth and parmesan	18€
"Our tagliatella", goat sauce chopped with a knife, pecorino cheese and horseradish	16€
Roasted artichocke, purple potatoes, parsley	17€
Buffalo's tail, gremolada, celeriac and spinach	22€
Ears, trotters and shout of the pork, chickpeas and "Bolognese snails"	19€
Beef, anchovies sauce, seasonal vegetables	24€
Our idea of grilled fish	24€
Amberjack, taccole beans, sesame his demi-glace	23€
Cover	3€
Microfiltered water	2€