

TO START



Raw Fish Selection 
langoustines, red prawns, sea bass, and
“Cacciaroli” squid
(1, 2, 4, 6, 14)
45

Bluefin Tuna Tartare 
avocado and lime mayonnaise
(1, 3, 4, 6)
32

Beef Carpaccio 
light Parmigiano Reggiano 30-month
fondue, marinated vegetables
(3, 7)
30

Slightly seared cuttlefish 
mint courgette cream, pumpkin flowers
Taggiasca olive powder
(4, 9, 14)
34

Chickpea Basil Hummus 
crunchy vegetables and vegetable chips
(9)
24

FIRST COURSE



Chilled cream 
of red and yellow datterino tomatoes,
ginger-marinated cucumbers, crumbled
burrata, basil and crispy buckwheat
(7, 9)
28

Gragnano Spaghetti
Cantabrian anchovies, lemon-infused
butter and grey mullet bottarga
(1, 4, 7, 9)
30

Aubergine and smoked ricotta ravioli,
yellow courgette and saffron cream
basil sauce with toasted pine nuts
(1, 3, 7, 8, 9)
30

Potato gnocchetti on a cream of
courgette and basil, seared turbot and
confit datterini tomatoes
(1, 3, 4, 7, 9)
30

SECOND COURSE



Fried calamari, prawns, red mullet and vegetables
served with tartar sauce
(1, 2 4, 7, 9, 14)
38

Meunière-style Sole Burger
baby spinach, and potato cake
(1, 4, 6, 7, 9, 12)
42

Boneless Patanegra Ribs 
sautéed greens and glazed carrots
(7, 9, 10, 12)
40

Sorana Beef Fillet 
sautéed asparagus and roasted potatoes
(7, 9)
48

Vegan Eggplant Parmigiana 
(9)
30

DESSERT



Popcorn in Two Textures
vanilla peanut crumble and salted
caramel sauce
(1, 5, 7, 8)
16

Mille-Feuille
chantilly cream and mixed berries
(1, 3, 7)
16

Pistachio in Three Textures
(1, 3, 7, 8)
16

Buckwheat Cake, peach 
with almond sorbet
(8)
16

Seasonal Fruit Salad 
with seasonal fruit sorbet
14

Cover charge
8