



Bread and tomato (pappa al pomodoro) with burrata and basil pesto 1.7.8	€ 16
Buffalo milk mozzarella with lettuce heart, confit tomatoes, toasted bread and Cantabrico anchovies 1.4-7-8	€ 18
Rosemary roasted octopus with chickpea cream, smoked paprika and crispy squid ink 4.8	€ 20
Marinated salmon in lime, coconut and ginger with fennel, celery, mango salad and passion fruit sauce 4-8	€ 20
Traditional veal in tuna sauce with vinegar marinated vegetables (carpione style)	€ 18



Spaghetti pasta with lemon, raw red prawns and crustacean sauce 1.4-14	€ 20
"Gerardo di Nola" fusilloni pasta with traditional herbs-flavored beef ragù 1.7.8.9	€ 18
Braised beef stuffed traditional "plin" small ravioli with parmesan cream, black truffle and bone marrow reduction 13.7.8.9	€ 20
Paccherini pasta with cherry tomatoes sauce, buffalo milk stracciatella and basil oil 1-7	€ 18
"Carnaroli" risotto in butter and lemon creamy sauce with roasted squid and squid ink sauce	€ 18



Low-temperature cooked and orange glazed duck breast with celery root purée and sautéed spinach 7.8	€ 26
Salmon slice in meunière sauce with seasonal vegetables 4.7.9	€ 28
Roasted sea bream fillet with mint-flavored zucchini, pumpkin cream and saffron sauce	€ 26
Rosemary roasted beef sirloin with potatoes mousse and herbs- flavored mushrooms	€ 26
Eggplants parmigiana with basil oil	€ 20



Milanese breaded veal chop with tomatoes, orange and rocket salad 13.7	€ 30
Braised veal shank slice with Milanese style risotto 7.9	€ 30



Pineapple marinated in lemon balm with mango sorbet and passion fruit sauce	€8
Hazelnut crème brûlée with gianduia ice-cream 3.7.8	€8
Venice style tiramisù 13.7	€9
Chocolate fantasy	€9
Sorbet and ice-cream selection	€9
Italian cheese selection with figs salami and Cremona mostarda 7.8.10	€ 18

