

### STARTERS

- Crispy poached egg on Parmesan foam and pear jam // € 12*
- Crispy parmigiana cube, cherry reduction, Parmesan and basil sauce // € 12*
- Ricotta cheese spheres, cardoncelli mushrooms and Parmigiano cheese fondue on velvety chard // € 11*
- Sweet and sour vegetable tartare, buffalo stracciatella and almond slivers // € 11*
- Salmon arancino on carrot puree and dried rose petals // € 13*
- Selection of meats and cheeses accompanied by gin pear jam and traditional honey // € 12*

### FIRST COURSES

- Carnaroli risotto whipped with beet pesto, burrata cheese and pistachio grits // € 15*
- Tortelli with eggplant cream, cherry and ricotta mousse // € 15*
- Spaghetti di Gragnano aglio, olio, peperoncino e bottarga di tonno flakes // € 16*
- Fusilloni di Gragnano with pistachio pesto and stracciatella di bufala // € 15*
- Linguine with truffle artichoke cream on parmesan fondue // € 18*
- Calamarata of ancient Russello wheat with octopus ragout and parsley potato mayonnaise // € 15*
- Carnaroli risotto whipped with langoustine bisque, buffalo stracciatella, shrimp tartare and lime // € 18*

### SECOND COURSES

- Veal cheek on yellow squash velouté and pork popcorn // € 18*
- Low-temperature pork belly, honey glazed, yellow potatoes and field vegetables // € 16*
- Veal sirloin, berry sauce, misticanza and glazed onion // € 18*
- Chicken roll on crispy vegetables and cream of peas // € 15*
- Herb flavored sea bass turbot and mint vegetable julienne // € 20*
- Cod in cooking oil on sweet and sour vegetable mirepoix, potato mousse and olive tartare // € 18*

### DESSERTS

- White chocolate mousse, berry coulis and almond crumble // € 8*
- Vanilla chantilly cream with pistachio crunch // € 9*
- Tiramisu sphere on cocoa powder // € 9*
- Broken Cannolo Siciliano // € 8*
- Handmade ice cream in various flavors with crumble // € 7*
- Seasonal fruit slices // € 7*