

STARTER

Poached crunchy egg on "Parmigiano" fondue, candy pears and walnuts // € 9

"Ricotta" spheres with "cardoncelli" mushrooms, "Parmigiano" fondue and creamy beets // € 10

"Datterino" tartare, buffalo chanelle and basil // € 9

Sweet and sour vegetables Chef's fantasy // € 8

Selection of traditional cold cuts and cheeses // € 10

FIRST COURSES

"Carnaroli" risotto with asparagus tips and "Ragusano" cheese fondue // € 14

"Mezzemaniche" of ancient Russello wheat with octopus ragout with creamy potatoes // € 15

Linguine with beetroot, "burrata" and hazelnuts // € 14

"Trofie" with eggplants sauce above diced fresh "Datterino" tomatoes with salted "ricotta" flakes // € 15

SECOND COURSES

Sword rolls on "Tropea" onion chutney and vegetables // € 16

"Spigola" fish roll flavored with herbs and vegetable julienne // € 16

Pork fillet with honey-glazed bacon and potato cubes thyme scented // € 15

Veal tartare with Mediterranean scents and balsamic vinegar drops // € 14

DESSERTS

Creamy with vanilla, crumble with amaretti biscuits and fondant chocolate // € 8

Millefeuille of "cat's tongues" with chantilly cream and strawberries // € 8

Crepes various flavors // € 8

Fresh fruit mix // € 7

** Service € 2.00 per person*