

APPETIZERS

Crispy poached egg on Parmesan foam and pear jam // € 14

Sweet and sour vegetable tartare, buffalo stracciatella and almond slivers // 12

Swordfish arancino with wild fennel on eggplant cream // 14

Beef tartare on crispy potatoes with yogurt foam, onion petals and parsley oil // €15

Phyllo cannolo with ricotta, dried tomatoes and olives on mint scented zucchini cream // 14

Mixed meats and cheeses accompanied by gin pear jam and orange blossom honey // € 14

Selected truffles meats and cheeses accompanied by Marsalae figs jam with truffle oil and orange blossom honey // € 18

FIRST COURSES

Risotto with cream of carrots flavored with thyme, hazelnut butter and Ragusano fondue // € 15

Carbonara fresh made ravioli with asparagus // € 15

Vulcano with saffron potato cream, provola mousse and bacon // € 16

Fusilloni di Gragnano with pistachio pesto and bufala stracciatella // € 15

Linguine with truffle artichoke cream and burrata // € 18

Calamarata with octopus ragout on potatoes cream // 17

Lime scented risotto with transparency of scampi and mint burrata // 20

We use exclusively Gragnano IGP pasta and Sibari carnaroli risotto

SECOND COURSES

Barolo veal cheek on sweet potato cream, pork popcorn and crispy vegetables // € 20

Rare pork fillet cooked in red beer with seasonal vegetables and orange blossom honey glaze // € 18

Veal sirloin cut on a bed of cardoncelli mushrooms and green pepper sauce // € 18

Cold roast of beef low temperature cooked with mousse of tonnata sauce and cucunci // € 17

Seabass fillet seared on vegetable cream and lemon potato quenelles // € 20

Cod in cooking oil on sweet and sour vegetable mirepoix, potato mousse and olive tartare // € 20

DESSERTS

Organic Ramo d'aria lemon mousse with strawberry and coconut croquettes // € 10

White chocolate mousse, berry coulis and almond crumble // € 8

Honey and vanilla quenelles with chocolate crumble // 8

Chef's savoiardo, artisanal coffee, mascarpone cream and cocoa // € 9

Broken sicilian cannolo // € 8

Alchermes pear on vanilla pastry cream and almond crumble // € 8

* Service € 3.00 per person