

HOME FISH STARTER MENU 35 EURO

Langustini and local red prawns
Red snapper tartare
Fish of the day carpaccio
Stew mussels
Octopus tentacles olives and potatoes 🐙
Fishcakes
Special of the day
Lemon sorbet

HOME FISH STARTER & PASTA MENU 45 EURO

Langustini and local red prawns
Red snapper tartare
Fish of the day carpaccio
Stew mussels
Octopus tentacles olives and potatoes 🐙
Fishcakes
Special of the day
Degustation of two pasta from the daily menu 🌾

HOME FISH STARTER & MAIN COURSE MENU 50 EURO

Langustini and local red prawns
Red snapper tartare
Fish of the day carpaccio
Stew mussels
Octopus tentacles olives and potatoes 🐙
Fishcakes
Special of the day
Main course from the daily menu

MEAT AND VEGETABLE OPTION

Angus beef carpaccio 16
Aubergine parmigiana, buf alo mozzarella, smoked scamorza cheese, tomato sauce, basil, shave of parmesan.
Beetroot and turnip Carpaccio 🍷 14
Thinly sliced cured turnip and beetroot oilive oil and balsamic vinegar
Aubergine Parmigiana 14
Aubergine parmigiana, buf alo mozzarella, smoked scamorza cheese, tomato sauce, basil, shave of parmesan.
Artichoke Tempura and chickpeas hummus 🌾🥛🌿 14
Artichoke tempura, chickpeas hummus and mint
Homemade mushroom Ravioli walnuts sauce 🥜 14
Homemade Mushrooms ravioli with porcini, walnuts sauce,
Sausage and saf ron Risotto 🥛 16
Pork homage sausages, carnaroli rice, saf ron sauce, parmesan.
Stuffed Rabbit and vegetables 22
Stuf ed rabbit with aubergines, zucchini, red bell peppers and rolled in pork bacon
Grilled Angus Ribeye 32
Grilled Angus ribeye 250gr served with mixed of mushroomsrlain.

DESSERTS

Tiramisu 🥛🥛 7
Traditional cof ee tiramisu' available also gluten free and lactose free
Pannacotta al basilico 7
Basil pannacotta, seasonal red fruit sauce
Sfogliata alla crema chantilly e amarene 🥛🥛 7
Crushed puf pastry, custard chantilly, sour cherries in syrup
Bonet al cioccolato ed amaretti 🥛🥛 7
Bunet is a Piedmontese dessert, similar to a crème caramel but with a touch of rum, cocoa and amaretto biscuits