

TASTING MENU

5 PORTATE | 5 COURSES

150 EURO (VINI ESCLUSI) | 150 EUROS (WINES NOT INCLUDED)

ABBINAMENTO VINI | WINE PAIRING

3 CALICI 60 EURO | 3 GLASSES 60 EUROS

5 CALICI 100 EURO | 5 GLASSES 100 EUROS

Il menu degustazione verrà realizzato per l'intero tavolo

The tasting menu will be prepared for the entire table

Ultimo ordine 21.30

Last order at 21.30

Sashimi di tonno rosso e misticanza di stagione

Red tuna sashimi, fresh seasonal salad

Ravioli di lumaca e primizie di stagione

Ravioli pasta, snails and fresh herbs from the season

Piovra allo yakitori, pomodori, capperi e crumble di olive taggiasche

Yakitori grilled octopus, tomatoes, capers and taggiasche olives crumble

Terrina di faraona e castraura fritta

Guinea-fowl terrine and deep-fried baby artichoke

Meringa alla menta, yogurt allo zenzero e sorbetto di ribes rosso

Mint meringue, ginger yogurt and red currant sorbet

Please inform the staff of the need to consume foods free of certain allergenic substances before ordering. All prices listed in EURO. Lunch cover 6 Euros | Dinner cover 9 Euros.

For any dietary restrictions please do not hesitate to bring them to our attention.

Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food - borne illness.

