

Starters

Salumi misto (100g)	195,-
Prosciutto San Daniel (80g) with grissini	225,-
Mozzarella bufala with tomatoes kumato, orange-honey dressing and basil	248,-
Tartar from beef sirloin (70g) with quail egg and garlic croutons	235,-
Carpaccio of beef sirloin (70g) and Parmesan	225,-
Roasted figs filled with ricotta and dried tomatoes packed in Parma ham	245,-
Mussels on white wine with garlic and chilli peppers	195,-
Fritto misto	289,-
Salmon tartar (80g) with lime, cherry tomatoes and shallot	205,-

Soups

Daily offer	69,-
Beef broth with Agnolotti stuffed with meat	87,-
Traditional tomato soup with basil	87,-

Salads

(Main courses size)

Mixed salad with duck breast (100g), orange and celery	255,-
Mixed salad with goat cheese, cranberries and beetroot	234,-
Salad of baby spinach with squid, lime dressing and chilli peppers	289,-
Mixed salad with olives, cherry tomatoes, pepper and shallots SMALL / LARGE	144,-/196,-

Pasta

Linguine with basil pesto and pine nuts	215,-
Spaghetti Aglio-olio - pancetta bacon, garlic and chilli	198,-
Spaghetti Frutti di mare	398,-
Spaghetti with prawns, leek and artichokes	352,-
Spaghetti alla Carbonara - with egg, guanciale and parmesan cheese	205,-
Fusilli alla Puttanesca - anchovies, capers, olives, tomatoes San Marzano	238,-
Fusilli Quattro Formaggi	218,-
Rigatoni all' Amatriciana - guanciale, pecorino, garlic, chilli, tomatoes San Marzano	216,-
Rigatoni all' Arrabbiata - garlic, chilli, tomatoes San Marzano	198,-
Rigatoni with beef sirloin, cherry tomatoes and wild rocket	251,-
Tagliatelle with Tuscan sausage salsiccia, wild mushrooms and Taleggio cheese	268,-
Tagliatelle with pancetta bacon, parsnip and chilli	216,-



Gnocchi alla Sorrentina - mozzarella di bufala, tomatoes San Marzano, basil	219,-
Gnocchi with morel mushrooms and thyme	335,-
Baked cannelloni stuffed with venison ragout	269,-
Mezzelune stuffed with mozzarella and spinach with butter and sage	232,-
Ravioli with meat ragout	268,-

Risotto Ferron Pila Vecia

Parmesan risotto with pork tenderlion	252,-
Saffron risotto with rabbit ragout	318,-
Pumpkin risotto with goat cheese	238,-
Risotto with salmon, wild rocket pesto, tomatoes and shallots	255,-
Risotto mushrooms with rosemary and garlic	238,-

Meat and Fish

Halibut (200g) prepared in Sous-vide with Ratatouille vegetable	395,-
Veal slices (160g) on white wine and lemon with slices of potatoes with sage	351,-
Pork tenderloin (200g) prepared in Sous-Vide with wild mushroom sauce, gratinated potatoes and Brussels sprouts on butter	348,-
Veal slices (160g) with gorgonzola sauce, spinach and roasted potato Grenaille	364,-
Grilled chicken breast with skin (180g) prepared in Sous-vide estragon sauce, pepperonate and chives potatoes	298,-
Beef sirloin steak with pepper sauce, bean pods and pancetta, homemade French fries	525,-

Offer fresh fish

Sea bass	1 pc /	630,-
Sea bream	1 pc /	610,-
Turbot (recommended for 2 people)	1 pc /	1398,-

Recommended preparation

The salt crust	87,-
With capers, olives and cherry tomatoes	95,-

