

APPETIZERS

The sea

RAW FISH

SELECTION OF CARPACCI, MOLLUSCS,
CRUSTACEANS FROM THE DAILY MARKET

€ 36

FISH TARTARE OF THE DAY

ITRANA OLIVE IN TWO HARVESTS,
CRISPY CAPERS, BASIL OIL

€ 24

BACCALA' CREAMED COD

€ 20

CRAB AND HEMP

€ 24

CAPELANTE

AUBERGINE CAVIAR AND CAPER LEAVES

€ 22

ROASTED CUTTLEFISH

CREAM OF PEAS, COULIS OF TOMATOES

€ 24

The earth

JELLY AND FLOWERS

€ 24

HALF-COOKED VEAL AND FOSSA CHEESE

€ 22

FIRST DISHES

The sea

SPAGHETTI CHITARRA

CACIO PEPE SCAMPI BELLE PARTI

€ 22

FELICETTI MONOGRANO SPAGHETTONI

PISTACHIO AND ALMOND PESTO,

BURRATA CHEESE,

PRAWN TARTARE, CRISPY CAPERS

€ 22

FELICETTI TRENETTE WITH KAMUT RAMATUELLE

REDFISH TARTARE

AND SUN-DRENCHED CHERRY TOMATOES

€ 24

RISOTTO

ROSEMARY, SEA URCHINS

AMALFI LEMON (min.2 P.)

€ 24

The earth

PAPPARDELLE PUMPKIN FLOWERS

AND CRUNCHY CHEEK

€ 20

PACCHERI THREE TOMATOES,

FRESH GOAT CHEESE

€ 20

SECOND COURSES

The sea

FRIED SEAFOOD AND VEGETABLES

€ 28

CATCH OF THE DAY

S.Q.

OMBRINA

BLACK CURRY AND VEGETABLE SCAPECE

€ 24

TUNA CUBES

MARINDA TOMATO TARTARE

AND ROCKET PESTO

€ 28

PRAWNS

FOIE GRAS AND RED WILD RICE

FROM CAMARGUE

€ 28

The earth

FILLET OF VEAL

BEETS SULTANAS AND HAZELNUT SAUCE

€ 28