

## Opening course

Creamed Salt Cod

€12

Gillardeau Oyster/Bourguignonne Style

€ 7/€ 8

Fried Mediterranean Shrimp

€ 16

## Starters

Cuttlefish, Potato and Nduja

€ 20

Parmesan Cod Tripe with Cuban Origano

€ 25

Sheep Tartare, Oyster, Hazelnut and Candied Lemon

€ 23

Mixed Raw Fish

€ 40

Dry Age Amberjack Carpaccio, Porcini and Savory

€ 30

## First Courses

Linguina with Anchovies, Smoked Butter, Seaweed and Honey Bread

€ 20

Clams Spaghetti with Bottarga

€ 24

Guinea Fowl Ravioli, Goat Cheese, Rhubarb

€ 22

Ricotta Plin, Red Prawn and Candied Kumquat

€ 25

## Main Courses

Bbq Catch of the Day, Artichokes, Jerusalem Artichokes and Pepper Sauce

€ 30

Cod Schnitzel, Pil Pil, Tubers and Sour Radicchio

€ 30

Roe Deer, Bagnacauda, Swiss Chard and Fermented Lemon

€ 30

Turbot Fish, Chanterelles and Truffle

€ 40

## Desserts

Chocolate Brownie, Hazelnut and Cardamom

€ 10

White Chocolate, Black Tea and Peach

€ 10

Tiramisù

€ 8

Donkey Milk Meringue, Walnut-Raisin Bread and Fig Mostarda

€ 12

**Tasting Menù with 5 Courses from the Kitchen & Dessert**

(Intended for the whole table)

€ 90

**Wine Pairing 5 Glasses**

€ 50

Cover Charge € 4,50   Water € 3,50   Second Bread € 2,50   Coffee € 2,50

\*we kindly ask our guests to inform the dining room staff of any allergies or intolerances; we will be happy to guide you in choosing the right dishes

\*if fresh products are unavailable, we use products blast-chilled by us