

Starters

Octopus

"luciana" sauce, mashed potatoes,
cappars

"Beccafico" Quail

crispy leeks, artichoke cream and figs

Bread, fried chickpea flour and raw red Prawns

lemon ricotta cheese , green salad

Egg 68

wild green vegetables, caprino cheese foam,
toasted bread crumbs and black truffle

Cacio e Pepe

mussels and sea asparagus

From Sicily to Jerusalem

artichoke , topinambur foam and licorice

Pasta Dishes

Lasagna

Broccoli, onion, pine nuts, raisin and sausage
Caciocavallo cheese sauce

Spaghetti "Chitarra" with Sardines*

Pinenuts , wild fennel, raisins
saffron sauce and crispy sicilian breadcrumbs

Tuffoli

piacentino ennese cheese cream, lamb ragù

Spaghetti "Pastificio Mancini"

Black squid Ink sauce and burrata cheese

Linguine "Pastificio Mancini"

cime di rapa sauce, spring onion, white "nassa" shrimps
and red mullet bottarga

*some shape of pasta are homemade by our kitchen staff
and bronze drawn



Meat

Pork (belly and filet)

potatoes and capers mash,
glazed onion in sweet and sour

Lamb (rack and shank)

smocked potatoes foam, wild green vegetables

Beef Cheek

“gulasch” sauce, puffed lentils and
wild green vegetables

Fish

John Dory Fish (Pesce san Pietro)

“Mugnaia” foam and seaweed in Tosazzu vinegar

“Matalotta” Codfish

tomato, onion, oregano, capers, black olives

Seabass

orange and lemon sauce with wild fennel,
olive oil powder

cover charge

€ 4,00

To enjoy fully the philosophy of our kitchen chef recommends every guest order at least two of our courses.

Some foods may be flash frozen at source
To conform to legislative requirements, fish to be eaten raw
is subjected to a preventative cleansing process



Coconut, cherry and sesame

coconut mousse, cherries in syrup,
white chocolate crumble and sesame

“Pizzuta” (almond proposed in various consistencies)

pudding, sponge, sorbet, sanblasted almond,
almond crumble and almond milk.

Piramide

hazelnut and coffee ice cream on a chocolate
powder base, caramel, coffee gel
and whipped cream.

Chocolate and Ricotta cheese

white and black chocolate crumble,
sweet ricotta cheese cream, chocolate ice cream,
olive oil ,raisin and figs

Yogurt, strawberry and pistachio

yogurt ice cream, strawberry coulis and mousse,
orange jam, mascarpone cheese and
pistachio crumble