



STARTERS

Casentino trout , spinach salad, radishes, onion sauce and sour cream (4, 5, 6, 7, 8, 11, 12)	15€
Spring garden on buckwheat tartlet , marinated egg yolk (1, 3, 5, 6, 8, 11)	12€
Beef tartare beetroot and buffalo herb ravioli , basil and macadamia hazelnut mayonnaise (3, 5, 7, 8, 10, 12)	18€
Marinated mackerel , radicchio endive salad, orange compote, burnt lemon, parsley and oil emulsion (4, 9, 11, 12)	13€

FIRST COURSES

Spaghetti Pastificio Fabbri , cream of Brussels sprouts and frayed beef (1, 7, 12)	16€
Fusilloni with octopus ragout , mock cuttlefish lard (1, 4, 14)	18€
Nettle ravioli hazelnut butter , 'Crabu' cheese and timut pepper (1, 3, 7)	15€
Spring pea risotto , squid ink ragout and crème fraîche (4, 7, 12, 14)	16€

SECOND COURSES

Fillet of veal , asparagus and foyon sauce (3, 5, 7, 8, 9, 10, 12)	23€
Catch of the day , pil pil sauce, artichokes and glasswort (1, 4, 5, 8, 9, 12)	25€
Seasoned tuna fish , cream of wild garlic, Swiss chard and anchovy emulsion (4, 6, 8)	28€
Chicken deviled , spring onion and olive tapenade (1, 6, 7, 9, 10, 12)	19€

DESSERT

Coconut bavarois , seed crisp and mango (8, 12)	8€
English trifle reinterpreted (1, 3, 5, 7, 8, 12)	7€
Pear parfait , salted caramel and popcorn (1, 3, 6, 7, 8)	8€

Bread, quirks and vices 4€

ALLERGENS

1- Gluten 2- Crustaceans and derivatives 3 -Eggs and derivatives 4 - Fish and derivatives 5 - Peanuts and derivatives 6 - Soia and derivatives 7- Milk and derivatives 8 - Nuts and derivatives 9 - Celery and derivatives 10 - Mustard and derivatives 11 - Sesame seeds and derivatives 12- Sulfur dioxide 13 - Lupino and derivatives 14 - Molluscs and derivatives