A LA CARTE MENU

RAW FISH OF THE DAY	40
SEAFOOD SALAD, CLAM SOUP WITH EXTRA VIRGIN OLIVE OIL	32
CHARCOAL-GRILLED CALAMARI, BLACK TRUFFLE, FOSSA AGED PECORINO, MEDITERRANEAN POWDERS	32
SAVOY CABBAGE, POTATOES, OLIVES AND HORSERADISH	25
RISOTTO WITH HENRI'S TOMATOES, FIG LEAF AND JASMINE	30
FRESH SPAGHETTI ALLA CHITARRA, SEA URCHINS, PECORINO DI FOSSA	35
SQUARE-CUT "BARILLA "SPAGHETTI, SCAMPI, LEMON, SAMPHIRE	35
STUFFED PAPPARDELLE CACIO E PEPE, CALAMARI, CLAMS AND GREEN BEANS	30
FISH OF THE DAY, COURGETTES, PARSLEY BEARNAISE SAUCE	40
LEMON AMBERJACK ESCALOPE, LAMB BACON AND FLAT BEANS	38
ROASTED QUAIL, CHERRIES, CARDAMOM, SAMPHIRE	35
ROSSINI LAMB CHOP WITH LAMB SHOULDER FRICASSEE	40
Welcome snack, bread and petits fours	10
Welcome shack, bread and penns rours	IU

We inform you that some ingredients on the menu, based on seasonality and availability, can be replaced with frozen products. We would also like to inform you that fish intended for raw consumption has undergone preventive remediation treatment in accordance with the requirements of Regulation (EC) 853/04, Annex III, Section VIII, Chapter 3, letter D, point 3. In case of food intolerances and/or allergies, we invite you to promptly inform the staff or to consult the appropriate allergen table that will be provided on request.

TASTING MENUS available for the entire table

una giornata al mare	120
THE XXIst CENTURY GRATIN TOMATO	
CUCCIOLONE AND "DIMare" SPRITZ	
GILLARDEAU OYSTER, JUNIPER AND GRAPEFRUIT	
SAVOY CABBAGE, POTATOES, OLIVES AND HORSERADISH	
mora romagnola pork fillet, herb infused chimichurri, plum and beer sauce	
fresh pasta buttons stuffed with red mullet and foie gras, green peppercorn	
fried baby cuttlefish, liver mayonnaise, saor and ginger	
WOOD PIGEON, WHISKY BEARNAISE SAUCE, CHICORY	
PEACH WINE	
SHEEP'S ROBIOLA AND WITH CHOCOLATE ROCHER, BAY LEAF AND SOUR CHERRIES	
Our pairings:	
Mixed pairing	65
Wine pairing	65
I CLASSICI SEI	100
THE XXIst CENTURY GRATIN TOMATO	
CUCCIOLONE AND "DIMare" SPRITZ	
RAW FISH OF THE DAY, GREEN APPLE, GREEN SHISO AND GREEN BELL PEPPER	
SEAFOOD SALAD, CLAM SOUP WITH EXTRA VIRGIN OLIVE OIL	
FRESH SPAGHETTI ALLA CHITARRA, SEA URCHINS, PECORINO DI FOSSA	
roasted quail, cherries, cardamom, samphire	
AUBERGINE ALLA SCAPECE	
PEACH WINE	
LIME CURD, WILD STRAWBERRIES, PISTACHIOS, MINT AND BASIL	
Our pairings:	
Mixed pairing	60
Wine pairing	
	60
I CLASSICI QUATTRO	80
THE XXIst CENTURY GRATIN TOMATO	
savoy cabbage, potatoes, olives and horseradish	
square-cut Barilla "spaghetti, pink prawns and samphire	
LEMON AMBERJACK ESCALOPE, LAMB BACON AND FLAT BEANS PEACH WINE	
BAKED ROSE-SHAPED CAKE – "Cau & Spada" sheep milk ice-cream, citrus fruits mousse	
Our pairings:	
Mixed pairing	50
Wine pairing	50

DESSERTS

LIME CURD, WILD STRAWBERRIES, PISTACHIOS, MINT AND BASIL	16
EVO OLIVE OIL MOUSSE, HAZELNUT CREAM – miso caramel, pecan nuts, and citron	16
BAKED ROSE-SHAPED CAKE- "Cau & Spada" sheep's milk ice-cream and citrus fruits mousse	18
ROCHER – Sheeps' robiola and white chocolate rocher, bay leaf and sour cherries	18
SORBET OF THE DAY	10
ICE-CREAM OF THE DAY	10
DESSERT WINES	
umani ronchi, marche bianco igt, maximo botrytis cinerea, 2022	13
LA LEPRE E LA LUNA, WINE FLAVOURED WITH SOUR CHERRIES, SELVA, 2022	15
CASCINA BARICCHI, REGINA DI FELICITA', MOSCATO	12
ALCHOOL-FREE PAIRING	
PINEAPPLE AND MINT JUICE	10