

LA CARTA

RAW FISH FROM THE MARKET	40
SEAFOOD SALAD, CLAMS SOUP WITH EXTRA VIRGIN OLIVE OIL	32
TONNATO STYLE LAMB - Lamb tartare, tuna tartare, mustard	32
WATERMELON AND BELL PEPPER, PUFFED QUINOA	25
RISOTTO WITH HENRI'S TOMATOES, FIGS LEAF AND JASMINE	30
FRESH SPAGHETTI ALLA CHITARRA AOP, SEA URCHINS, PECORINO DI FOSSA	35
SQUARE-CUT "BARILLA" SPAGHETTI, SCAMPI, LEMON, SEA ASPARAGUS	35
STUFFED PAPPARDELLE CACIO E PEPE, CALAMARI, CLAMS AND GREEN BEANS	30
FISH FROM THE MARKET, ZUCCHINI, PARSLEY BERNESE	40
LEMON AMBERJACK SCALOPPINA, LAMB BACON AND FLAT BEANS	38
ROASTED QUAIL, CHERRIES, CARDAMOM, SALICORNIA	35
ROSSINI LAMB CHOP, ITS SHOULDER IN FRICASEE	40
Welcome snack, bread and small pastry	10 euros

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 are available for the entire table

UNA GIORNATA AL MARE 120

THE XXIst CENTURY GRATIN TOMATO

CUCCIOLONE E DIMare SPRITZ

GILLARDEAU OYSTER, ICED TZATZIKI, FERMENTED CUCUMBERS

WATERMELON AND BELL PEPPER, PUFFED QUINOA

TONNATO STYLE LAMB

FRESH PASTA BUTTONS STUFFED WITH RED MULLET AND FOIE GRAS, PEPPER

ARUGOLA, ANCHOVIES, SORREL AND CHERRIES

WOOD PIGEON, WHISKEY BERNESE, CHICORY

PEACH WINE

CROCCANTINO

I nostri abbinamenti:

Mix pairing 65

Total wine 65

I CLASSICI SEI 100

THE XXIst CENTURY GRATIN TOMATO

CUCCIOLONE E DIMare SPRITZ

RAW FISH FROM THE MARKET, GREEN APPLE, GREEN SHISO AND GREEN BELL PEPPER

SEAFOOD SALAD, CLAMS SOUP WITH EXTRA VIRGIN OLIVE OIL

FRESH SPAGHETTI ALLA CHITARRA AOP, SEA URCHINS, PECORINO DI FOSSA

ROASTED QUAIL, CHERRIES, CARDAMOM, SALICORNIA

AUBERGINE ALLA SCAPECE

PEACH WINE

LIME CURD, WILD STRWBERRIES, PISTACHIOS, MINT AND BASIL

I nostri abbinamenti:

Mix pairing 60

Total wine 60

I CLASSICI QUATTRO 80

THE XXIst CENTURY GRATIN TOMATO

WATERMELON AND BELL PEPPER, PUFFED QUINOA

SQUARE-CUT BARILLA SPAGHETTI, PINK PRAWNS AND SEA ASPARAGUS

LEMON AMBERJACK SCALOPPINA, LAMB BACON AND FLAT BEANS

PEACH WINE

BAKED ROSE-SHAPED CAKE - "Cau & Spada" sheep milk ice-cream, citrus fruits mousse

I nostri abbinamenti:

Mix pairing 50

Total wine 50

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LIME CURD, WILD STRWBERRIES, PISTACHIOS, MINT AND BASIL 16

EVO OLIVE OIL MOUSSE, HAZELNUT CREAM - miso caramel, pecan nuts, and cedar 16

BAKED ROSE-SHAPED CAKE - "Cau & Spada" sheep's milk ice-cream and citrus fruit mousse 18

CROCCANTINO - Frozen "Cau & Spada" yogurt soufflé, cherries from Cantiano, carcadé, peanuts 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 FLAVORED WITH SOUR CHERRIES, SELVA, 2022 15

CASCINA BARICCHI, REGINA DI FELICITA', MOSCATO 12

CHATEAU D'YQUEM, SAUTERNES, 2001 75

ALCHOOL-FREE PAIRING

PINEAPPLE AND MINT JUICE 10