

## A LA CARTE MENU

RAW FISH OF THE DAY	40
SEAFOOD SALAD, CHIKPEAS CLAM SOUP WITH EXTRA VIRGIN OLIVE OIL	32
CHARCOAL-GRILLED CALAMARI - black truffle, parmigiano and mediterranean powders	32
PEAS, SORREL AND SQUACQUERONE MISO	25
RISOTTO, SUASA'S ONIONS, PINE NEEDLE	30
FRESH SPAGHETTI ALLA CHITARRA, SEA URCHINS, PECORINO DI FOSSA	35
SEA SNAIL RAVIOLI, BEANS AND CRUSTACEANS	35
STUFFED PAPPARDELLE CACIO E PEPE, CALAMARI, CLAMS AND PEAS	30
FISH OF THE DAY, ASPARAGUS, PARSLEY BEARNAISE SAUCE	40
LEMON AMBERJACK SCALOPPINA, LAMB BACON AND FLAT BEANS	38
HARE, CIVET SAUCE, CHESTNUTS, AND PICKLED PERSIMMON	38
ROSSINI LAMB CHOP WITH LAMB SHOULDER FRICASSEE	40
Welcome snack, bread and petits fours	10

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 and/or cooked 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 XXI<sup>st</sup> CENTURY GRATIN TOMATO

CUCCIOLONE AND "DIMare" SPRITZ

GILLARDEAU OYSTER, JUNIPER AND GRAPEFRUIT

PEAS, SORREL AND SQUACQUERONE MISO

MORA ROMAGNOLA PORK FILLET, HERB INFUSED CHIMICHURRI, PEACH AND BEER SAUCE

FRESH PASTA BUTTONS STUFFED WITH RED MULLET AND FOIE GRAS, GREEN PEPPERCORN

FRIED BABY CUTTLFISH, LIVER MAYONNAISE, SAOR AND GINGER

WOOD PIGEON, WHISKY BEARNAISE SAUCE, CHICORY

MANGO, TOMATOES AND OIL

SHEEP'S ROBIOLA AND WITH CHOCOLATE ROCHER, BAY LEAF AND SOUR CHERRIES

*Our pairings: Total wine or Mix pairing*

75

I CLASSICI SEI

100

THE XXI<sup>st</sup> 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

HARE, CIVET SAUCE, PINE NUTS, STRAWBERRY TREE BERRIES AND PICKLED PERSIMMON

MACCHERONCINI DI CAMPOFILONE IN POTACCHIO

MANGO, TOMATOES AND OIL

STRAWBERRIES, MOSCATO AND ELDELFLOWER

*Our pairings: Total wine or Mix pairing*

70

I CLASSICI QUATTRO

80

THE XXI<sup>st</sup> CENTURY GRATIN TOMATO

PEAS, SORREL AND SQUACQUERONE MISO

SEA SNAIL RAVIOLI, BEANS AND SCAMPI

ROASTED FISH FROM THE MARKET, ASPARAGUS AND PARSLEY BERNESE

MANGO, TOMATOES AND OIL

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

*Our pairings: Total wine or Mix pairing*

60

## DESSERTS

STRAWBERRIES, MOSCATO AND ELDELFLOWER 16

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

CARAMELIZED PINEAPPLE AND MINT JUICE 10