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
WATERMELON, BELL PEPPER AND CRISPY QUINOA	25
RISOTTO, SUASA'S ONIONS, PINE NEEDLES	30
FRESH SPAGHETTI ALLA CHITARRA, SEA URCHINS, PECORINO DI FOSSA	35
SQUARE-CUT "BARILLA "SPAGHETTI, CRUSTACEANS E LEMON	35
STUFFED PAPPARDELLE CACIO E PEPE, CALAMARI, CLAMS AND BROCCOLI	30
FISH OF THE DAY, KALE, PARSLEY BEARNAISE SAUCE	40
LEMON AMBERJACK SCALOPPINA, LAMB BACON AND GREEN BEANS	38
ROASTED QUAIL, CHERRIES, CARDAMOM, SAMPHIRE	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 XXIst CENTURY GRATIN TOMATO
CHILDHOOD MEMORIES
GILLARDEAU OYSTER, JUNIPER AND GRAPEFRUIT
WATERMELON, BELL PEPPER AND CRISPY QUINOA
MORA ROMAGNOLA PORK FILLET, HERB INFUSED CHIMICHURRI, PEACH AND BEER SAUCE
FRESH PASTA BUTTONS STUFFED WITH RED MULLET AND FOIE GRAS, GREEN PEPPERCORN
RUCOLA, SORREL, ANCHOVIES AND CHERRY
HARE, CIVET SAUCE, TURNIP TOPS AND STRAWBERRY TREE FRUIT
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 105

THE XXIst CENTURY GRATIN TOMATO
CHILDHOOD MEMORIES
RAW FISH OF THE DAY, PIZZAIOLA STYLE
SEAFOOD SALAD, CLAM SOUP WITH EXTRA VIRGIN OLIVE OIL
FRESH SPAGHETTI ALLA CHITARRA, SEA URCHINS, PECORINO DI FOSSA
ROASTED QUAIL, CHERRIES, CARDAMOM, SAMPHIRE
MACCHERONCINI DI CAMPOFILONE IN POTACCHIO
MANGO, TOMATOES AND OIL
LIME CURD – wild strawberries, praline pistachios and basil

Our pairings: Total wine or Mix pairing *70*

I CLASSICI QUATTRO 80

THE XXIst CENTURY GRATIN TOMATO
WATERMELON, BELL PEPPER AND CRISPY QUINOA
SQUARE-CUT "BARILLA "SPAGHETTI, CRUSTACEANS E LEMON
LEMON AMBERJACK SCALOPPINA, LAMB BACON AND FLAT BEANS
MANGO, TOMATOES AND OIL
BAKED ROSE-SHAPED CAKE- "Cau & Spada" sheep's milk ice-cream and citrus fruits mousse

Our pairings: Total wine or Mix pairing *60*

DESSERTS

OLIVE OIL MOUSSE, HAZELNUT CREAM – miso caramel, pecan nuts and lemon 16

LIME CURD – wild strawberries, praline pistachios and basil 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