

# Appetizers

Amberjack ceviche  
€ 24.00

Our niçoise  
Homemade tuna in oil, quail eggs, green beans and crispy anchovies  
€ 23.00

Cuttlefish and clams with marinated courgettes, almonds and herring caviar  
€ 24.00

Culaccia from the Marche region with home-made pizza and figs  
€ 23.00

Beef carpaccio with mustard salad and hazelnuts  
€ 23.00

Baked ricotta-filled courgette flowers with confit tomatoes and courgette cream  
€ 21.00

Courgette and aubergine croquettes with tomato coulis and basil  
€ 20.00

# *F*<sub>irst</sub> *C*<sub>ourses</sub>

Green basil risotto with marinated red prawns and stracciatella di bufala cheese  
€ 26.00

Aubergine ravioli with confit cherry tomatoes and salted ricotta  
€ 23.00

Tonnarelli of ancient grain al ‘pomodorissimo’  
€ 23.00

Maltagliati pasta “water and flour” with rabbit ragout à la cacciatora, taggiasca olives and dried tomatoes  
€ 24.00

Mezzi paccheri with ricciola marinated in ginger and lime with toasted almonds  
€ 24.00

Linguine di Gragnano with cuttlefish with sweet chilli pepper and bottarga  
€ 24.00

*All fresh pasta is homemade*

## *F*rom our *K*itchen

Veal in tuna sauce with green beans, potatoes, confit tomatoes and Salina capers  
€ 30.00

Tartar of scottona with 'bread and olives' crumble, goat cheese and caper leaves  
€ 30.00

Duck breast in vin cotto with mango and italian flat beans  
€ 30.00

## *O*ur *F*ish

Slice of amberjack marinated in fennel and barbecued with sea asparagus sautéed in tomato  
sauce  
€ 32.00

Fish soup in 'guazzetto' with clams and baby squid  
€ 28.00

Shrimp and baby squid fritters with citrus mayonnaise  
€ 28.00

Aliciotti a scottadito with aromatic misticanza  
€ 25.00

Grilled Adriatic shrimps with Sorrento tomato carpaccio and fresh oregano  
€ 30.00

Braised cuttlefish with dried cherry tomato endive  
€ 30.00

Sea bass escalope in potato crust with basil cream and courgettes  
€ 32.00

# *F*rom our *G*rill

Beef fillet burger with homemade bun and potato chips  
€ 26.00

Grilled lamb chops with sautéed broccoli  
€ 30.00

Sliced beef fillet, rosemary oil and ash potatoes  
€ 32.00

Rib-eye steak  
€ 32.00

Grilled cockerel  
€ 28.00

Veal loin with roasted potatoes  
€ 30.00

‘Scottona’ Fiorentina  
€ 9,00 by the hectogram

# *V*egetables

Misticanza with anchovy fillets  
€ 13.00

Broccoletti or field chicory sautéed in a frying pan or sour sauce  
€ 14.00

Baby green bean salad with cherry tomatoes and basil oil  
€ 15.00

## Our Cheeses

Selection of cheeses with honey, homemade jams and fig salami  
€ 20.00

Mozzarella di bufala from Campania  
€ 16.00

Please be advised that our dishes may contain certain substances considered allergens. Due to the variety of processes involved, please inform your waiter of any allergies.