

STARTERS

Marinated salmon with sweet and sour sauce and fried courgettes € 19

Purée of dried cod with red onion ice cream, polenta and bacon € 18

Buffalo's milk mozzarella with tomato and raw ham € 17

Tuna tartar with crunchy vegetables, ginger and stracciatella burrata soft cheese € 24

Mixed fish appetizer € 30

Chef' s mixed raw fish € 60

Beef tartar with rösti potato and fresh goat's cheese with thyme € 25

Assortment of typical meats and cheeses € 18

FIRST COURSES

fresh homemade pasta

Thin tagliatelle, dill, "cacio" cheese and pepper
with raw scampi € 25

Sedanini shrimps amatriciana € 18

Blacks noodles with seafood sauce with
basil pesto, tomatoes sauce and almonds € 22

Orange potato gnocchi with duck ragù and
spinach smoothie € 18

Spaghetti seafood carbonara € 20

Fresh home-made lukewarm spaghetti with
thyme ricotta cheese on beef tartar with
black olives and tomatoes € 23

Ricotta cheese ravioli with zucchini sauce and
nuts € 18

Barley with cuttlefish, saffron, parmesan
sauce and black oil € 18

Seasonal first dishes from € 15

SECOND COURSES

Baked sea bass with potatoes € 25

Leg of goose and carrots purée € 30

Seabream, stew of cherry, tomatoes, capers,
olives and polenta sauce € 26

Larded beef fillet and seasonal vegetables € 32

Sliced beef with rocket and parmesan € 25

Sliced grilled chicken breast with seasonal
vegetables and mustard sauce € 18

Mixed fried fish with vegetables € 28

Iberian pork chop with purple potatoes purée
and chips € 25