

menù

FROM THE SEA

STARTERS

French oysters with seaweed vapor 6 pcs	3	18
Chilled langoustines 6 pcs	10	25
Squid tagliatelle	1-3-9	16
* Amberjack carpaccio with corn crumble and orange gazpacho	1-2-5-6	16
* Confit salmon on smoked ricotta cream and raspberry red onion	1-2-7	16
* Scallop and asparagus	3-4-8-9	16

FIRST COURSES

* Ridged tubettone pasta with mussels, fermented black garlic gel, and chili threads	-4	17
* Maccheroncini with zucchini tops and bluefin tuna	1-4-9	17
* Thick spaghetti with diced swordfish and mediterranean flavors	1-4-9	17

MAIN COURSES

* Seafood stew (fish selection based on availability)	1-3-10	20
* Tempura cod with lemon potato cream and fava beans	1-4	18
* Fillet of croaker with pea velouté and saffron sauce	1-2-9	18

DESSERT

Ask about Our desserts! We'll be happy to tell you about our latest creations, all lovingly handmade in-house, from the dough to the garnish, with artisanal care.	8
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COVER CHARGE 3€

CUCROMIA
CUCINA A COLORI

1.Fish 2.Lactose 3.Mollusks 4.Gluten 5.Tree Nuts 6.Peanuts
7.Sulphites 8.Eggs 9.Celery 10.Crustaceans

*Some products may be purchased frozen or fresh and then frozen on-site (depending on availability and are served after defrosting,in accordance with Article 17 of Regulation (EU) No. 1169/2011 and Annex VI of Legislative Decree 231/2017.

menù

FROM THE LAND

STARTERS

Pumpkin and multigrain arancino on podolica caciocavallo fondue	2-4-8-9	15
* Quail lollipop with celeriac cream and red berry sauce	4-8	17
Eggplant parmigiana with tomato mayonnaise and parmesan ice cream	-4-8-9	15
Slow-cooked podolica beef chuck with swiss chard and pear fondue	2	17

FIRST COURSES

Cappelletto stuffed with burrata from Andria IGP, pumpkin, and truffle	4-2-8-9	17
Fagottino with goat cheese, radicchio, and toasted almonds	2-4-8-9	16
Thick spaghetti "Cacio e Pepe" with patanegra lard and balsamic vinegar	4-2-9	17

MAIN COURSES

Slow-cooked suckling pig with seasonal vegetables		18
* Beef fillet with new potatoes, pepper sauce, and brandy	4-2	23
Grilled iberian pork steak with sweet potato chips	4	25
Cured meats selection for two		18
Cheese selection for two	2	20

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