

Sides

- Roasted potatoes with rosemary
- Spinach seared in extra virgin olive oil and salt flakes
- Asparagus with butter
- Cooked vegetable of the day

€ 8,00

Sweet temptations

Chocolate cake with yoghurt cream

2-4-7

Pasticciotto salentino with black cherries

2-4-7

Cake of the day

Cover € 4,00 p.p.

(welcome of the chef and homemade bread included)

Raw and semi-raw fish and some other ingredients have been blast chilled (-18°C / 0° F) in advance for food safety reasons.

Allergens

- | | |
|----------------------------------|------------------|
| 1. CELERY | 2. GLUTEN |
| 3. CRUSTACEANS | 4. EGGS |
| 5. FISH | 6. LUPIN |
| 7. MILK | 8. MOLLUSCS |
| 9. MUSTARD | 10. NUTS |
| 11. PEANUTS | 12. SESAME SEEDS |
| 13. ANIDRIDE SOLFOROSA E SOLFITI | 14. SOY |

 Vegetarian

Salads

Caesar Salad

green salad, low-temperature cooked chicken, Parmigiano Reggiano slices, croutons, Caesar sauce

1-2-4-13

€ 18,00

Fusion

green salad, marinated soy eggs, almonds, avocado, tuna, buffalo mozzarella

4-5-7-10-12-14

€ 18,00

✓ Vegetable garden in tempura

(to share)

2-11

€ 22,00

✓ Mixed salad

€ 10,00

Entrees

Milk creamed cod with puffed Biancoperla corn

5-7

€ 18,00

Duet of green and white asparagus, poached egg and Parmesan crumble

1-2-4-7-13

€ 15,00

Mountain Ham with Artichokes in Oil

13

€ 16,00

Selection of local cheeses

7

€ 16,00

First courses

Bolognese lasagna

1-2-4-7-13

€ 16,00

Mediterranean wholemeal pasta with Pachino tomato sauce, sun-dried tomatoes, olives and capers

1-2

€ 15,00

Homemade egg tagliatelle with asparagus, bacon and smoked Cansiglio ricotta

1-2-4-7-13

€ 16,00

Spaghetti cacio & pepe and mullet roe

1-2-5-7

€ 15,00

✓ Risi e Bisi Peas risotto

1-7-13

€ 13,50

minimo 2 persone

Secondi

Trout lacquered with soy, almond cream and raspberry agretto

1-5-10-12-13-14

€ 20,00

Vitello Tonnato

1-4-9-13

€ 23,00

Braised veal cheek with seared baby spinach

1-9-13

€ 22,00

Lamb chops with herbs

1-2-9-13

€ 25,00