





Appetizers

VITELLO TONNATO STYLE SANDWICH AND CAPER'S MAYONNAISE (1, 3, 4, 7, 12)	€ 22
GLAZED SQUID SKEWERS, CHICKPEAS FRITTERS AND TRAPANESE STYLE PESTO (8, 14)	€ 26
Langostine Tartare, lime and pink pepper (2)	€ 35
RED BREAM CARPACCIO, HEIRLOOM TOMATOES AND BASIL (1, 4)	€ 25
SPRING GARDEN AND BUFFALO MOZZARELLA CHEESE (7, 9, 12)	€ 20
DEEP FRIED BABY SQUID, COURGETTE SCAPECE STYLE AND ORANGE MAYONNAISE (1, 3, 14)	€ 20
RED PRAWN CARPACCIO, ORANGE ZEST AND BASIL (2, 7, 12)	€ 32
TUNA TARTARE, CHIVES AND LEMON GEL (4)	€ 22
RAW SEAFOOD SELECTION (1, 2, 4)	€ 60
OYSTERS (14)	€ 8



LINGUINE WITH LOBSTER AND LEMON (1, 4, 7, 9)	€ 32
OCTOPUS PUTTANESCA RISOTTO (4, 9, 14)	€ 28
FUSILLORO WITH MONKFISH RAGOUT, TOMATO AND FENNEL TARALLO (1, 4, 9)	€26
SPAGHETTONE WITH SEA-URCHIN AND CHILY HAIR (1, 14)	€ 35
HOME MADE PLIN FILLED WITH BUFFALO RICOTTA, ASPARAGU AND MULLET ROE (1, 4, 7, 9)	€ 32
HOME MADE CAPPELLACCI FILLED WITH LAMB, BROAD BEANS AND PECORINO CHEESE (1, 3, 7, 8, 9, 14)	€24

Main Courses

STEAMED GROUPER AND HOMEMADE PICKLED SALAD (4, 8, 9, 12)	€ 38
Turbot, Sardinian fregupa, clams and asparagus (1, 4, 9)	€ 45
Monkfish, courgette and flowers (4, 9)	€ 38
OCTOPUS AND VIGNAROLA (10, 12, 13, 14)	€ 28
CATCH OF THE DAY IN "ACQUAPAZZA" (1, 3, 4, 7, 9)	€ 38
MILANESE STYLE VEAL CUTLET, SAFFRON MAYONNAISE AND AROMATIC SALAD (1, 3, 7, 9)	€ 32
CHARRED GRILLED 750G OF OUR COTE DE BEOUF SELECTION, NEW POTATOES, AROMATIC SALAD AND RED WINE REDUCTION (7, 9, 10, 12)	€ 80

Dessert

LEMON DELICE (1, 3, 7)	€14
RED FRUIT PAVLOVA AND CAMOMILE CHANTILLY (3, 7)	€ 16
CHOCOLATE, HAZELNUT AND COFFEE (3, 7, 8)	€ 14
APPLE TARTELET, ALMOND AND SALTED CARAMEL (1, 3, 7, 12)	€ 14
SLICED SUMMER FRUIT SELECTION	€ 14
HOME-MADE ICE CREAM AND SORBET (3, 7, 8)	€ 10
ITALIAN CHEESE SELECTION (1, 7, 8)	€ 20

ALLERGENS 1: CEREALS/GLUTEN 2: CRUSTACEANS 3: EGG 4: FISH 5: PEANUT 6: SOY 7: MILK/LACTOSE 8: TREE NUTS 9: CELERY 10: MUSTARD 11: SESAME 12: SULPHITES>10MG/KG 13: LUPIN 14: MOLLUSCS