Starters

Pumpkin, sweet goat's toma, hazelnuts and lamb's lettuce	€ 16
Seared veal carpaccio, sautéed savoy cabbage and sage-curdled milk	€ 17
Scallop, smoked carrots, oil seeds and whole-wheat crisp	€ 18
Red mullet, red curry Araj fregola and crunchy celery	€ 18
Raw fish of the day	€ 18

Pasta

Red mullet, red curry Araj fregola and crunchy celery	**€ 16**
Strozzapreti, rabbit ragout, veal jus and crispy sage	**€ 16**
Passatelli, scorpion fish and artichokes	**€ 18**
Semolina spaghettoni, cuttlefish and grey mullet roe	**€ 18**
“Gli Aironi” risotto, sea urchin, katsuobushi and nori seaweed	**€ 19**

Main Course

Duck breast, broccoli and celeriac cream	**€ 24**
Salt cod, cabbage, saffron, tahini and black sesame	**€ 24**
John Dory, cauliflower, turmeric and almonds	**€ 24**
Octopus, "Tuscan Ribollita" and sunchoke chips	**€ 25**

Dessert

Dark chocolate mousse, marron glacé and gianduja	**€ 9**
Brick pastry mille-feuille, chantilly cream and Fabbri sour cherries	**€ 9**
Coffee Journey **Coffee crème brûlée,** **chocolate ganache and anise foam**	**€ 9**
Carrot and orange cake with white chocolate namelaka	**€ 9**