

Starters

Roasted aubergine, ricotta mousse,
hazelnuts and saba € 16

Smoked duck breast, Béarnaise sauce,
capers and radishes € 17

Creamed cod, confit cherry tomatoes,
black sesame and crispy rice € 18

Monkfish, panzanella, Tropea red onion and
basil € 18

Raw fish of the day € 18

Pasta

**Passatelli with Squacquerone cheese, walnuts,
zucchini and his blossoms** € 16

**Nettle tagliatelle, rabbit ragout,
veal jus and crispy sage** € 16

**Ricotta pearls, scampi,
bisque and broad beans** € 18

**Strozzapreti, scorpionfish, stracciatella and
Taggiasca olives** € 18

**Risotto “Gli Aironi”, scallops,
glasswort and pine nuts** € 18

Main Course

Seared veal carpaccio, yogurt, curry and
lamb's lettuce € 24

Squid "all'acqua pazza"
poached in cherry tomatoes, potatoes and
green olives € 24

King prawn, Swiss chard, pistachios and
saffron wafer € 24

Octopus, avocado, Jerusalem artichokes and
almonds € 25

Dessert

Dark chocolate mousse with Cervia sea salt, € 9
caramel and peanuts

Brik pastry mille-feuille, Chantilly cream and € 9
red berries

Coffee Journey € 9
Coffee crème brûlée,
chocolate ganache and anise foam

Cheesecake, melon, biscuit, and black lemon € 9