

Starters

Sous-vide egg, buffalo ricotta foam,
baby spinach and saffron wafer € 16

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

Creamed cod, asparagus,
black sesame and crispy rice € 18

King prawn, celeriac, puffed quinoa and
balsamic vinegar € 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
Squid ink strozzapreti, cuttlefish and Oxheart tomato	€ 18
Risotto “Gli Aironi”, scallops, glasswort and pine nuts	€ 18

Main Course

Veal, variegated radicchio,
gianduja and coffee € 24

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

Squid, "panzanella" salad and basil € 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

Meringue, coconut and seasonal fruit € 9