



AUTHOR INTRUSION €

Red Prawn 44

Raw red Prawn, sweet and sour panzanella, caviar and nocellara olive soup

Cuttlefish 41

Spicy cuttlefish veil, smoked chili pepper gel

Amberjack 43

Smoked amberjack, Bernese sauce, lemon jelly and asparagus

Rossini's Beef 40

Beef carpaccio, foie-gras, porto wine and truffle sauce

Sweetbread 40

Glazed veal Sweetbread, dried figs, pine-nuts and spinach

PASTA MON AMOUR €

Summer Intrusions 49

Cannelloni pasta stuffed with oxtail, chimichurri, roast sauce and summer mushrooms

Soup fo Pasta (min. for 2 people) 49

Raw and roasted fish, lemon, garlic, parsley and shrimps extract

Bottoni 49

Pasta stuffed with provola cheese, chard and "inzimino" sauce

Spaghetti 49

Algae butter spaghetti pasta with bergamot, sea urchins and bottarga

Raviolo...typical from '80 45

Pasta stuffed with parmigiano cheese 36 months, butter and sage, truffle

SECOND WISH	€
<i>Red Mullet</i> Red Mullet in Saffron Bread crust "2015"	54
<i>Seabass</i> Seabass, courgette, reduction of Acqua Pazza sauce, almond	54
<i>Lobster</i> Galzed lobster, artichoke and zabajone scented with lemongrass	54
<i>Dry Aged Fillet</i> Beef fillet Ceccatelli selection, caramelized onion, carrot and vermouth from Prato	56
<i>Pigeon</i> Pigeon Ceccatelli selection on coals, green pepper, black cherry and summer mushrooms	59

Executive Chef

Rocco De Santis

Allergie e intolleranze alimentari: alcuni piatti contengono uno o più dei 14 allergeni indicati dall'Unione Europea. Per informazioni sui nostri ingredienti, si prega di chiedere al nostro personale prima di ordinare.