

VEGETABLES

CERIGNOLA OLIVES 50

DEEP-FRIED TOAST 85
with mozzarella, dried tomato and basil

BURRATA 120
with roasted bell pepper, taggiasca olives and fresh oregano

ENDIVE SALAD 120
with stracciatella, tarragon mayonnaise and toasted pumpkin seed

MASSERIA POTATO MASH 85
topped with deep-fried potato and brown butter

FOCACCIA 65
served with seasoned ricotta cream

SEAFOOD

RAW TUNA 155
with spicy tomato juice, pistachio and tropea spring onion

DEEP-FRIED SQUID 160
with spicy 'nduja mayonnaise and fresh lime

PAN-FRIED SEABASS 185
with lemon sauce, braised scarola salad and pine nut

MEAT

BRUSCHETTA 95
with prosciutto crudo, parmesan cream and truffle

CHARCUTERIE 85
your choice:
coppa or mortadella

BEEF CARPACCIO 145
with radicchio and rucola pesto

ROASTED PORK TOMAHAWK STEAK 210
with braised carrots and pork sauce

PASTA

SPAGHETTI 145
with blue mussels, tomato confit, chives and beurre blanc

FETTUCCINE 125
with lightly smoked butter and 36-month-aged parmesan

RISOTTO 185
with green asparagus cream, prawn tartare and fresh lovage

RIGATONI 135
with ramson cream, bread crumbs and fontina cheese

TAGLIATELLE 165
with spring lamb ragù

DESSERT

HAZELNUT TIRAMISU 95

AFFOGATO SOFT-SERVE 110
paired with espresso martini

VANILLA PANNA COTTA 95
with sea buckthorn and amaretto crumble