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## Starters

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Bruschetta with chopped tomato, garlic, basil and EVO oil. VEGAN, 1.  7,90€

PDO buffalo mozzarella "Caprese" (Caseificio Barone), vine tomatoes, basil and EVO oil. VEGETARIAN, 1, 2. 12,00€

Mixed baby leaves salad, orange marinated mackerel, crispy fennel, lemon confit, datterini semi dried. 6, GLUTEN FREE. 14€

Sauted Irish mussels in white wine, garlic, chilli and parsley sauce, toasted homemade bread. 1, 8, 14.  13€

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## Homemade Pasta


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Our Pasta Dough contain wheat flour and also may contains nuts, traces of soy, mustard and lupins.



**All our pasta shapes are homemade daily by our chefs.**

**All our pastas are served "AL DENTE"**

Carnaroli rice (Riserva San Massimo) roast monkfish, topinambur, spirulina algae, smoked Herring fish roe, dill, candied lemon zest. 6, 11, 14. 23€


Fusilli with Trapanese pesto, made with datterini fresh tomatoes, almonds, pecorino cheese, garlic and fresh basil. 1, 2, 4, 5.  20€



Our Ravioli of the day, ask your Waiter for today special. 1, 2, 5. 23€

Tagliolini alla "Pescatora", aglio e olio, datterini tomatoes sauce, and seafood of the day. 1, 5, 6, 7, 8, 11, 14.   24€

LA STORIA SIAMO NOI  
(The Pastas of Tradition)

Spaghetti alla Carbonara 1, 2, 5, 14. 20€



Rigatoni all'Amatriciana 1, 2, 5, 11, 14.  18€

Rigatoni all'Arrabbiata 1, 2, 5, 11, 14. V   18€

Tagliatelle alla Bolognese 1, 2, 5, 11, 14.  19€

Burrata cheese, pickled cucumber coulis, anchovie, Taggiasche olives powder, served with mini basil baguette. 1, 2. 14€


Artisan cheese Tagliere with organic honey and compote. VEGETARIAN, 1, 2. 10.90€ x 1 / 14.90€ x 2


Tagliere "Italian quarter", carefully selected artisan cured meats, cheese, grilled vegetables, olives, bruschetta and more.... 1, 2.    
18.90€ x 2 / 26.50€ x 3 / 35 € x 4-5


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## Mains

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Sous-vide Duck breast, rainbow baby carrots, salted shallots, liquorice sauce. 2, 11, 14.  28€

Pan-fried Stone bass fillet with its jus, peas cream, mixed spring baby vegetables. GLUTEN FREE, 6, 11, 14.  25€


Sous-vide Chicken fillet filled with spinach and scamorza cheese, boxty potatoes, red wine jus. GLUTEN FREE, 2, 5, 11, 14.  24€

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## Sides

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Roast baby potatoes. V & GF, 2.  5€

Seasonal Greens. V & GF   5€

Mixed salad. V & GF 5€