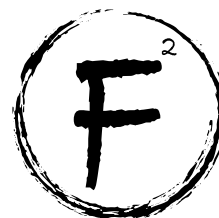


APPETIZERS

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| VEGETABLES, LEGUMES, CEREALS AND SEEDS | - 18 |
| POTATOES, FISH AND FISH | - 22 |
| SNAIL SALAD, GUACAMOLE, AVOCADO | - 22 |
| AUBERGINE PARMIGIANA | - 20 |
| EEL WITH VINEGAR SAUCE, TAMARIND, ORANGE | - 25 |



FIRST COURSES

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| RICOTTA CHEESE BUTTONS, MUSSELS, OVULI MUSHROOMS, PARMISAN CHEESE | - 25 |
| PASTA ZERO, BUFALA BLUE CHEESE, SOJA, WASABI | - 22 |
| GNOCCHI WITH FISH BROTH, SCAMPI, GRAPES | - 25 |

MAIN COURSES

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| SUCKLING PIG, PEPPERS AND YAKITORI SAUCE | - 30 |
| DUCK THIGH, FOIE GRAS CREAM, RED PRAWNS | - 40 |
| TURBOT, BAGNA CAUDA | - 32 |

ALWAYS IN THE MENU

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| FASSONA RAW MEAT, CRUNCHY VEGETABLES, ANCHOVIE SAUCE | - 22 |
| RED PRAWNS TARTARE, ROCCHETTA CHEESE MOUSSE | - 22 |
| DUCK RAVIOLI, CITRUS FRUITS BUTTER, ROASTED LINSEED | - 22 |
| RISOTTO, SNAILS, BLACK GARLIC, LEMON PEEL | - 22 |
| FISH CARBONARA | - 23 |
| IBERICO PORK PRESA, SALTED CARAMEL | - 30 |
| PIGEON, CANDIED LEMON AND CITRON, COFFEE | - 35 |
| BEEF BONE MARROW, RED PRAWNS, PLANCTON | - 30 |

