

Starters

Crispy prawns and zucchini flowers 16 euro

with sweet chilli sauce and low-fat yogurt

1-2-3-7-15

Grilled octopus 18 euro

with dried broad bean purée, fried friggiteli peppers and catalan salad

4-12-15

Drum fish tartare 18 euro

with green apple, cucumber water and ginger, and black gomasio

4

Marinated salmon rustic 17 euro

with homemade mayonnaise, capers, pickles and tomato concassé

1-3-4-5-7-8-10-15

Piemontese beef tartare 18 euro

with chickpea hummus, popcorn and homemade giardiniera

9-11

Carrot and chickpea flan 6 euro

with beetroot, mint and ginger, miso sauce and tofu crumble

6

“Margarita” oysters 18 euro

oysters with Margarita short

Zucchini chest 16 euro

stuffed with potatoes, shallots and cured pork cheek, on tomato fondant

3-7

Main courses

Traditional passatelli with spring flavors 16 euro

with asparagus, snow peas, peas, cauliflower cream and artichoke chips

1-3-7

Adriatic mantis shrimp risotto 20 euro

with red mantis shrimp sauce, its raw fruit, nettle coulis and lumpfish roe

1-2-4

Traditional emilian tortellini 18 euro

with Parmigiano Reggiano fondue and grated nutmeg

1,3,7

Bread and parsley gnocchetti 18 euro

with heart of clams and lupin, chickpeas and lemon scent

1-3-4-13

Panko-crusted tuna fish tataki 22 euro

on gazpacho and crunchy pickled fennel

1-3-4-9

Grilled kingfish fillet 26 euro

with grilled courgettes marinated with pennyroyal and dried San Marzano tomatoes

4-15

Grilled beef fillet 28 euro

with potato pavé and cardoncelli mushrooms

7-15

Summer parmigiana 16 euro

with mozzarella bites and datterini tomatoes

7