

Menu à la carte

STARTERS

Seafood Salad	€ 52,00
Red Mullet Puttanesca style	€ 29,00
Scampo, Guinea Fowl, Green Apple and Couliflower	€ 29,00
Tradition...	€ 32,00
The Marchigiana Beef	€ 28,00
Fabergé Egg	€ 22,00

MIDDLE COURSES

Fresh Egg Pasta stuffed by Shellfish and Fish Broth	€ 30,00
Risotto with Pumpkin, Sea Urchins, Seaweed and Lime	€ 27,00
Linguine with Garlic, Oil and Chili Pepper, Cabbage and Scampi	€ 30,00
Spaghetti with five Tomatoes Sauce, ode to my Teacher Nino di Costanzo	€ 23,00
Egg Cannelloni, Chicken, Taleggio cheese, Onion	€ 30,00
Fresh egg pasta Fresh egg pasta stuffed with 36 months Parmigiano-Reggiano Cheese, Beans, Endive and "Cruschi" Peppers	€ 26,00

MAIN COURSES

Croaker Fish, Chickpeas and Porcini Mushrooms	€ 39,00
Seabass with "Misticanza" Salad	€ 37,00
Cold Fish, Pumpkins and Truffle	€ 39,00
Pigeon and Lobster with Red Chicory and Provola Cheese	€ 42,00
Mora Romagnola Piglet, Millefeuille of Potatoes and "Friarielli" Broccoli	€ 34,00
Rabbit "Cacciatora" Style	€ 38,00

EMOTIONS OF THE CHEF

10 sensory creations by the experience and curiosity of our chef

€ 130,00

Cover charge € 4,00 - Water: Panna or San Pellegrino 75 cl € 5,00 - Espresso € 4,00

For information regarding allergens or ingredients that may cause intolerances
please contact the staff on duty.

Frozen products may be used if fresh ones are not available.