

Menu à la carte
Chef Gianluca Renzi

ANTIPASTI

Decomstruted panzanella with amberjack marinated in lime and tomato	€ 27,00
Sea bass carpaccio with banana, basil and green curry	€ 28,00
Beef tartare, figs and ham mayonnaise	€ 28,00
Sweetbread on the Parmigiano Reggiano 36 - month	€ 27,00

PRIMI PIATTI

Duck ravioli, potato and porcini foam	€ 29,00
Fusilloni, seafood and parsley sauce	€ 31,00
Spaghettone Felicetti with anchovy from Comacchio Valley, turnip greens and pecorino cheese	€ 30,00
Acquerello rice with black truffle, pumpkin and green anise from the Castignano	€ 30,00
Tagliolino, salsify and white Apennines truffle	€ 38,00

SECONDI PIATTI

Pigeon, fermented honey and chard	€ 45,00
Loin of lamb, red fruit distillate and beetrot	€ 47,00
Fillet of turbot, sea béchamel, broccoli and nduja	€ 43,00
Blue lobster with roots and mushrooms of the Apennines	€ 45,00

Covered € 4,00 - Acqua Panna o 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.