

Starters

Parmesan flan, pear cream, parsley oil and pear caviar
(3, 7, 9)

Beef tartare, burrata and radish slices
(7)

Octopus cooked at low temperature, potatoes and peas
(7, 9, 14)

Foiegras with butter*, caramelized apples, grissinata and marjoram
(1, 7, 9, 12)

Prawns* marinated with broad beans, cherry tomatoes, anchovies and oregano
(2, 4, 13)

Aubergine and ricotta pie, wild sprout with butter
(1, 7, 9)

Salads

"Mixed"

"Caprese" tomatoes, mozzarella cheese, extra virgin olive oil, basil and oregano
(7)

"Gazpacho"
kiwi, pepper, red onion, croutons, fennel, celery, peaches and prawns*
(1, 2, 9, 10)

First Courses

Amalfis lemons noodles
(7, 1, 9, 12)

Lasagna Bolognese with parmesan sauce
(1, 3, 7, 9, 12)

Risotto with pine nuts, nephrops* and anchovy bread
(1, 2, 4, 7, 9, 12, 13)

Noodles drawn in bronze with cacio cheese and pepper
(1, 7, 9)

La Pult, chopped meat, dried tomatoes and oregano
(7, 9)

Main Course

Risotto Milanese style with veal shanks and Iranian saffron pistils
(7, 9, 12)

Second Courses - Meat

Limousine beef fillet with chanterelles and reduction of Port wine
(7, 9, 12)

Amalfis lemon veal escalope
(7, 9, 12)

Honey, orange and pink pepper lacquered lamb
(7, 9, 12)

Florentine Steak
(10)

Second Courses - Fish

Nephrops* with oil and lemon, aubergine caviar and green apple
(2, 9, 35)

Salmon trout with tuna sauce, capers in bloom and coffee
(3, 4, 12, 9)

Fresh fish of the day

Vegan dish

Fried tofu, bean humus and vegetable brunoise
(7, 9)

Dessert

Rusumada (mousse) with shortcrust pastry and dark chocolate
(1, 3, 6, 7, 12)

Vanilla* ice cream whipped with Braulio liqueur
(12)

Tiramisù
(1, 3, 7, 12)

Warm wild berries with ice-cream
(12)

Lemon* sorbet, jelly peach,, kiwi, pine nuts and lemon thyme
(13)

We invite our guests to get information concerning prices of dishes not listed on the menu.

*Some ingredients may be frozen, depending upon daily availability.

All of our dishes are made to order.

Allergens

1 - Cereals containing gluten such as wheat, rye, barley, oats, kamut and its hybrid strains and derived products.

2 - Crustaceans and products thereof

3 - Eggs and egg-products

4 - Fish and fishery products

5 - Peanuts and products thereof

6 - Soya and soya based products

7 - Milk and milk-based products (including lactose)

8 - Nuts such as almonds, hazelnuts, walnuts, pistachios and products thereof

9 - Celery and products thereof

10 - Mustard and products based of mustard

11 - Sesame seeds and products thereof

12 - Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO

13 - Lupin and products thereof

14 - Molluscs and products thereof