

LUNCH
12:00 - 14:00

DINNER
19:30 - 21:00

STARTERS

Selection of cured meats
Antica Macelleria Fracassi

Beef, watermelon, halzenut

Pigeon crostino
Périgueux seaweed and Marsala Jus.

Cuttlefish and peas
Squid ink jus.

14 EUR

FIRST COURSES

Soup
Spelled, sea urchins, truffle.

Pappardelle
Game ragù, parmesan.

Bottoni coniglio alla cacciatora
Fish soup.

18 EUR

MAIN COURSES

Lamb
Spring vegetables, anchovy.

Turbot
Courgette, mussels.

Veal rib — for two people
Parmesan spinach, diavola jus, Bernese.

22 EUR

DESSERT

Clafoutis
Cherries, creme anglaise, vanilla.

Cioccolato, caffè
chocolat, chocolat, chocolat.

Meringue, raspberries, Cardamom

Cheeses
4 cheese tastings.

10 EUR

Cover charge 3 EUR
Coffee 2,5 EUR

Naturally leavened bread, hand-rolled breadsticks