

MAIN COURSES

Baked lamb belly and juniper zucchini scapece 22 €

wine by the glass recommended: Puck '21 Cabernet Sauvignon, Barbera Luretta (Emilia - Val Luretta) 6 €

Black tempura octopus, seafood sauce and buffalo water slipper 22 €

wine by the glass recommended: M. Lugny Les Genièvres '22 Chardonnay (Borgogna - Mâconnais) 6 €

Saffron ram's horn pepper, chickpea cream of Valmarecchia, Russian salad 16 €

wine by the glass recommended: Rebola '22 Villa Massani Fattoria del Piccione (Hills of Rimini) 6 €

Guinea fowl with scallions of Romagna glazed and Saba with crushed potato 22 €

wine by the glass recommended: Langhe Nebbiolo '22 Frat. Abrigo (Pidmont - Langhe) 5 €

"Mare a Pezzi" with sliced fish on the bridge and sauteed vegetables 26 €

wine by the glass recommended: Cava Brut Nature Eudald Massana (Catalonia/Spain) 6 €

Raw scottona, yellow dates, squacquerone and salad 22 €

wine by the glass recommended: Puck '21 Cabernet Sauvignon, Barbera Luretta (Emilia - Val Luretta) 6 €

CHEESES

Every month we offer a selection of dairy excellences from various corners of Italy with different seasonings and refinements accompanied by homemade jams or mustards and wholemeal bread.

Selection of three cheeses 12 €

Selection of six cheeses 16 €

house wine selections:

"Oro et Laboro" (Albana e Sauvignon Blanc raisin wine) Leone Conti 6 €

Sauternes Château du Levant '22 (Bordeaux - Sauternes) 8 €

Our first choice are fresh raw materials, but in case of unavailability we resort to high quality frozen products. Information about the presence of substances or products that cause allergies or intolerances is available; contact the service staff.

TASTING MENU

4 - COURSE *Chef's Special*

Land-based dishes 45 €

Seafood dishes 50 €

4 - COURSE *à la carte selection*

Land-based dishes 55 €

Seafood dishes 60 €

4 - COURSE *Chef's Special*
+ 4 GLASSES *curated by the sommelier*

Land-based dishes 70 €

Seafood dishes 75 €

4 - COURSE *à la carte selection*
+ 4 GLASSES *curated by the sommelier*

Land-based dishes 75 €

Seafood dishes 80 €

Available only for dinner.

The 4 courses include appetizer, first course, main course with side dish, dessert.

The 4 glasses are selected by the sommelier.

Each tasting menu is valid for all guests of the table that we invite to make the same choice.

À LA CARTE MENU

STARTERS

<i>Croquette of castrated mutton, remoulade sauce, crispy sage</i>	16 €
<i>wine by the glass recommended: Cava Brut Nature Eudald Massana (Catalonia/Spain)</i>	6 €
<i>Steamed fish with extra virgin roro emulsified lemon with raw cuttlefish</i>	18 €
<i>wine by the glass recommended: M. Lugny Les Genièvres '22 Chardonnay (Bourgogne - Mâconnais)</i>	6 €
<i>Pan brioche toasted with butter, beef tongue, chimichurri with shallots and parsley</i>	18 €
<i>wine by the glass recommended: Langhe Nebbiolo '22 Frat. Abrigo (Piedmont - Langhe)</i>	5 €
<i>Creme brûlée of squacquerone, caramelized fig (homemade), Parma ham short chain</i>	7 €
<i>wine by the glass recommended: Pignoletto Brut Quintessenza Medici Ermeti (Emilia Romagna)</i>	5 €
<i>Piada cress with seafood, lard and arugula</i>	17 €
<i>wine by the glass recommended: Rebola '22 Villa Massani Fattoria del Piccione (Hills of Rimini)</i>	6 €
<i>Bean suppli, pumpkin flower stuffed with ricotta cheese, sweet albana paste</i>	14 €
<i>wine by the glass recommended: Soave Classico Gini '22 (Veneto)</i>	5 €

FIRST COURSES

TRADITION

We are happy and honored to serve pasta still rolled with rolling pin, with eggs from free-range hens.

<i>Parmesan cappelletti (36 months) with cream of raw milk Roncofreddo and extract of Shiso</i>	16 €
<i>wine by the glass recommended: Sangiovese DOC Mercato Saraceno Vigna Baruccia Casali</i>	6 €
<i>Dry passatelli, yellow tomatoes, pumpkin flowers, mussels au gratin</i>	16 €
<i>wine by the glass recommended: Cava Brut Nature Eudald Massana (Catalogna/Spagna)</i>	6 €
<i>Cold tomato cream, marinated dip, bruschetta</i>	16 €
<i>wine by the glass recommended: Rebola '22 Villa Massani Fattoria del Piccione (Colli di Rimini)</i>	6 €
<i>Dry "spoja lorda" (stuffed pasta) with clams and salicornia</i>	16 €
<i>wine by the glass recommended: M. Lugny Les Genièvres '22 Chardonnay (Borgogna - Mâconnais)</i>	6 €
<i>Rolling pin tagliatelle with our Romagna sauce</i>	12€
<i>wine by the glass recommended: Sangiovese DOC Mercato Saraceno Vigna Baruccia Casali</i>	6 €
<i>Veal ravioli, tuna tartare, roasted capers</i>	18 €
<i>wine by the glass recommended: Soave Classico Gini '22 (Veneto)</i>	5 €