






BARBABIETOLE, RICOTTA DI MANDORLA, LAMPONI · € 14  •
Beetroots, homemade almond milk ricotta, raspberries ⁸

PORRO, MIELE, POLLINE E ROBIOLA DI CAPRA · € 15 
Roasted leeks, honey, pollen and robiola goat cheese ⁷

UOVO POACHED, ASPARAGI, PARMIGIANO · € 14 
Poached egg, asparagus, parmesan ^{3,7}

CARPACCIO DI CAPASANTA, LATTUGA, PASSION FRUIT E BACON · € 16 
Scallop carpaccio, lattuce, passion fruit and bacon ¹⁴


RISOTTO ALLE QUAGLIE, VISCIOLE · € 17 
Quails risotto with cherries ⁷

SPAGHETTONE AGLI ESTRATTI, GAMBERI ROSSI DI MAZARA · € 18
Spaghettoni with prawn, beef and onion extract sauce, Mazara red prawns ^{1,2,7,9}

TORTELLI ALLE ERBE, RICOTTA DI PECORA, ZENZERO, OLIVE · € 16
Tortelli filled with chicory, sheep ricotta, ginger, olives ^{1,3,7,9}

FETTUCCELLA, LIMONE, PANNA E BOTTARGA · € 16
Tagliatelle, lemon, double cream, bottarga ^{1,4,7,9}

FUSILLONE ALLA CARBONARA ^{1,3,7,9} · € 13

PANELLA DI CECI, MISTICANZA E GIARDINIERA · € 16  •
Chick peas omelette, roman-inspired mixed greens and crunchy vegetables pickles ^{5,10}

AGNELLO, CARCIOFI E MAIONESE DI ALICI · € 21
Lamb, artichokes and anchovies mayonnaise ^{3,7}

ANIMELLE E SEDANO RAPA · € 18
Glazed calf sweetbreads, celeriac ^{1,7,9}

TRIGLIA, SCAPECE DI ZUCCHINE E FIORI, STRACCIATELLA · € 23 
Red mullets, courgette and courgette flowers, stacciatella cheese ^{1,4,7}