



STARTERS

GRILLED OCTOPUS €16

Smoked Red Pepper Cream / Puffed Buckwheat / Guanciale / Coriander

LOCAL TUNA €15

Sashimi Style / Coriander & Aged Soy Dressing / Pickled White Radish / Red Szechuan Berry

BEEF TARTARE €19

Aged Parmesan Cream / Shallot & Caper Dressing / Crunchy Sourdough

RABBIT RAVIOLI €18

Shichimi Togarashi / Mange Tout / Rabbit and Lacto Fermented Green Pea Beurre Blanc

PAPPARDELLE CALAMARI RAGOUT €17

Kalamata Olives / Caper Powder

ACQUERELLO RISOTTO €17

Green Asparagus / Aged Parmesan / Soft Herbs

MAINS

FILLET OF SEA BASS €29

Zucchini & Sour Cream / Local White Prawns / Fresh Dill

GRILLED LOCAL TUNA €25

"Caponata" / Basil Oil / Aged Balsamic Vinegar Dressing

LAMB RUMP €26

Parmesan & Fresh Thyme Polenta / Green Pea Puree / Lamb Jus

VEAL RIBEYE ON THE BONE €35

Potato Cream / Roasted Cauliflower & Miso / Jus

GLAZED BEEF SIRLOIN €32

Charred Onion & Bahia Pepper Puree / Crispy Panko / Lemon Zest / Swiss Chard

GREEN ASPARAGUS "MILLEFOGLIE" €25

Caramelised Onion / Aged Parmesan Cream / IGP Hazelnuts from Piedmont