



STARTERS

GRILLED OCTUPUS	€16
<i>Smoked Red Pepper Cream / Puffed Buckwheat / Guanciale / Coriander</i>	
BEEF TARTARE	€19
<i>Aged Parmesan Cream / Shallot & Caper Dressing / Crunchy Sourdough / Caper Powder</i>	
LOCAL PRAWN TORTELLONI	€19
<i>Timur Berry / Celery / Prawn Bisque Beurre Blanc / Trout & Smoked Pike Roe</i>	
PAPARDELLE VEAL RAGOUT	€16 / €21
<i>Truffle Mascarpone / Green Asparagus</i>	
ACQUERELLO RISOTTO	€16 / €21
<i>Cooked in Globe Artichoke Consomme / Aged Parmesan / Roasted Globe Artichoke</i>	

MAINS

FILLET OF SEA BASS	€29
<i>Zucchini & Sour Cream / Local White Prawns / Fresh Dill</i>	
ROASTED PORK BELLY	€26
<i>Lightly Smoked Celeriac Cream / Lacto Fermented Celeriac "Salad"</i>	
RABBIT LEG	€29
<i>Crispy Front Leg / Rabbit Offal / Shichimi Togarashi</i>	
&	
<i>Grilled Back Leg / Seasonal Greens</i>	
<i>Rabbit and Lacto Fermented Green Pea Beurre Blanc</i>	
GLAZED BEEF SIRLOIN	€32
<i>Charred Onion & Bahia Pepper Puree / Crispy Panko / Lemon Zest / Swiss Chard</i>	
GREEN ASPARAGUS "MILLEFOGLIE"	€25
<i>Caramelised Onion / Aged Parmesan Cream / IGP Hazelnuts from Piedmonte</i>	

