

Appetizers

<i>Raw trout in a chestnut soup</i>	€ 15
<i>Fried yolk with fondue of parmesan cheese and black truffle</i>	€ 12
<i>Cotechino, coconut milk and endive</i>	€ 18

First dishes

<i>Tagliatelle with meat sauce (our version)</i>	€ 25
<i>Ravioli with butter, thyme, fondue of Parmesan cheese and pear mustard</i>	€ 24
<i>Gragnano fusilloni in genovese style</i>	€ 22
<i>Mixed pasta, beans and shrimps</i>	€ 28
<i>Spaghetti with butter, anchovies, ricotta and boletus powder</i>	€ 20

Main courses

<i>Black pig belly, lentils and beer jus</i>	€ 28
<i>Coal cooked boar, Lambrusco reduction, black blueberries and celeriac</i>	€ 28
<i>Salted cod with Sorrento lemon</i>	€ 28

Desserts

<i>Chestnut creamy, persimmon and cocoa and black truffle ground</i>	€ 12
<i>An idea of a pastiera</i>	€ 12
<i>Two chocolate mousse</i>	€ 10

Cheese selection € 18

Cover charge € 5