

Appetizers

<i>Mullet, foie gras and traditional balsamic vinegar of Modena extra old</i>	€ 25
<i>Eggplant parmesan</i>	€ 16
<i>Niçoise salad</i>	€ 18

First dishes

<i>Tagliatelle with meat sauce (our version)</i>	€ 28
<i>Ravioli with butter, thyme, fondue of Parmesan cheese and pear mustard</i>	€ 25
<i>Capon buttons, oyster sauce and arugula</i>	€ 30
<i>Linguine with piennolo tomato water, puttanesca sauce, sea gurnard ragout and citrus powder</i>	€ 35
<i>Spaghetti with butter, anchovies, ricotta and boletus powder</i>	€ 24

Main courses

<i>Capocollo of blackberry, celeriac and tarragon oil</i>	€ 28
<i>Ombrine, rockfish ristretto and buffalo mozzarella drippings</i>	€ 35
<i>Quail, Bra sausage, spinach and braised shallots</i>	€ 40
<i>Duck breast, carrots and truffle</i>	€ 30

Desserts

<i>Apple mousse, caramel and juniper balsamic dressing</i>	€ 12
<i>Caprese with lemon, red fruits and extra virgin olive oil</i>	€ 15
<i>Millefeuille, sublime and figs</i>	€ 12

Cover charge € 5