

Appetizers

<i>Scallop, cotechino, persimmon and myrtle ristretto</i>	€ 18
<i>Snails, parsley and sweet garlic</i>	€ 20
<i>Artichoke, creamy goat cheese and vegetable base</i>	€ 15

First dishes

<i>Tagliatelle with meat sauce (our version)</i>	€ 28
<i>Raviolino butter and thyme, Parmesan cheese and juniper</i>	€ 25
<i>Tubetti, seafood ristretto, buffalo mozzarella drippings, shrimp and lime</i>	€ 35
<i>Spaghetti with butter, anchovies, ricotta and boletus powder</i>	€ 24

Main courses

<i>Rabbit "cacciatora" style</i>	€ 30
<i>Ombrina, cream of friarielli and smoked provola cheese</i>	€ 35
<i>Glazed black pork rib (vinegar, soy and lime honey) and black cabbage</i>	€ 28

Desserts

<i>Caprese with lemon, strawberry namelaka and red fruits</i>	€ 15
<i>Chestnut cake, chocolate mousse and tangerine</i>	€ 15
<i>Apple mousse, caramel and traditional balsamic vinegar of Modena e.o.</i>	€ 15

Cover charge	€ 5
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