

Appetizers

<i>Snails, parsley and sweet garlic</i>	€ 20
<i>Luciana-style octopus and squacquerone di Romagna cheese</i>	€ 20
<i>Niçoise salad</i>	€ 15

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>Linguine in reef extract, ragout of gurnard alla puttanesca and buffalo mozzarella drippings</i>	€ 35
<i>Spaghetti with butter, anchovies, ricotta and boletus powder</i>	€ 24

Main courses

<i>Rabbit "cacciatora" style</i>	€ 30
<i>Mullet, foie gras and traditional balsamic vinegar of Modena extra old</i>	€ 40
<i>Glazed black pork rib (vinegar, soy and lime honey) and black cabbage</i>	€ 28

Desserts

<i>Apple mousse, caramel and traditional balsamic vinegar of Modena e.o.</i>	€ 15
<i>Caprese with lemon, strawberry namelaka and red fruits</i>	€ 15
<i>Chocolate and blackberry millefeuille</i>	€ 15

Cover charge € 5