

## **Appetizers**

<i>Asparagus, onion and marinated yolk</i>	€ 18
<i>Raw trout, celeriac and goat cheese</i>	€ 20
<i>Snails, parsley and sweet garlic</i>	€ 20

## **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, cherry tomato piennolo water and ragout of gurnard puttanesca sauce</i>	€ 30
<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 turnip tops</i>	€ 28

## **Desserts**

<i>Apple mousse, caramel and traditional balsamic vinegar of Modena e.o.</i>	€ 15
<i>Bavarian as a pastiera napoletana</i>	€ 15
<i>Caprese with lemon, strawberry namelaka and red fruits</i>	€ 15

Cover charge € 5