

STARTERS

Local raw pink shrimp with curry sauce and sour cream.

Tortilla with pulled pork marinated in Cajun sauce.

Oven-roasted lettuce, soy, and Gurguglione. 🌿

Local tuna tartare with tomato water and mussels.

Skate with tuna sauce and capers.

MAIN COURSES

Linguine, fish fumet and mantis shrimp mayonnaise.

Plin ravioli filled with cuttlefish, seafood reduction, and black truffle.

Ditali pasta with roasted pepper cream and local goat blue cheese. 🌿

SECOND COURSES

Tomato Tarte Tatin with vegetable reduction. 🌿

Octopus, Swiss chard cream and truffle.

Fish fillet of the day with seafood reduction and Sant'Anna green beans.

Roasted beef tongue with potato cream and black truffle.

Selection of Italian cheeses.

Please Note: As we work exclusively with locally sourced ingredients, the menu may change daily depending on the availability of fresh produce.

