

Starters

- Burratina** (a creamy mozzarella) with sweet-and-sour aubergine and pepper caponata **veg** € 12 (3-13) ✓
- Culaccia** (the finest part of raw ham) with mixed pickled vegetables € 16 ✓ (13)
- Cold cuts** with mixed pickled vegetables ✓ € 14 (13)
- Veal scallops** marinated in a red onion and balsamic vinegar sauce € 14 (1-13)
- Prawns and oranges salad** with cherry tomatoes and black olives ✓ € 16 (8)
- Chicken liver pâté**, with a red onion jam and toast € 11 ☺ (13)
- Yellow lentil Paté** with a sun-dried tomato and walnut sauce on a salty tartlet **(vegan)** ☺ € 13 (11-13)
- Salt cod** creamed with olive oil and served with toast ☺ € 13 (9)
- Sardine fillets** marinated in red vinegar with red Tropea onions € 12 (1-9-13)

Pasta, rice and soups

- Spaghetti with large prawns**, red onion and tuna roe * ☺ € 16 (3-8-13)
- Paccheri** with fresh tuna and tomato sauce ☺ € 16 (9-13)
- Garganelli** (pasta with egg) with prawns and brown lentils ☺ € 15 (3-8)
- Ribollita** (a tuscan minestrone with black cabbage and white beans) **(vegan)** ☺ € 13 (5)
- Saffron risotto flan** with taleggio cheese fondue ✓ **veg** € 13 (3-5-13)
- Lasagna** of the day € 13 (1-3-4-13)
- Pumpkin soup** with taralli crumbles and roasted almonds **(vegan)** ☺ € 13 (11)

Main Course (served with sides)

- Umbrine (croaker fish)** roasted with lemon and red Tropea onions ✓ € 23 (9)
- Swordfish** sautéed with raisins, rosemary and confit lemon rind € 23 ✓ (9)
- Grilled sliced tuna steak** with soy sauce, olive oil and grilled sesame seeds * € 22 ☺ (6-7-9)
- Salt cod casserole**, cooked with cream and white onions, served with polenta ✓ € 19 (3-9-13)
- Grilled sliced beef steak** with soy sauce and rosemary € 22 ☺ (7-13)
- Beef cheek**, boiled and served with a green sauce € 20 (1-5-13)
- Beef gulash**, served with basmati rice € 20 ✓ (5-13)
- Pork cheeks**, braised in white wine and served with polenta € 18 ✓ (5-13)
- Veal tripe casserole** with white beans, tomato and Parmesan € 16 ✓ (3-5)

Cheese

- Gorgonzola** (spicy blue cheese) served with ginger-poached pears ✓ € 8
- Pienza** sheep milk cheese served with chestnut tree honey ✓ € 8

Desserts

- Desserts of the day** - € 7 - 8
- Chocolate mousse** (66% Madagascar Manjari) with a dark chocolate sauce - € 8 (4)
- Panna cotta** with caramel, chocolate or raspberry coulis - € 6 ✓ (3)
- Pear poached in red wine** served with vanilla ice cream - € 8 ✓ (3-4-11)
- White chocolate and coffee semifreddo** with hazelnut brittle - € 8 ✓ (3-4-11-13)
- Iced nougat semifreddo** with chocolate or raspberry sauce - € 8 ✓ (3-4)
- Lemon sorbet - Vanilla ice cream** - € 4 ✓ (3-4)

Bread and service 2 €

* Some seafood may be unfrozen - All fish served raw has been refrigerated at -24°C for at least 24 hours

✓ Gluten Free - ☺ Will be prepared without gluten on request - **veg: vegetarian**

ALLERGENS: 1=Gluten, 2 = Peanuts, 3 = Lactose, 4 = Eggs, 5 = Celery, 6 = Sesame, 7 = Soy,
8 = Shellfish-crustaceans, 9 = Fish, 10 = Molluscs, 11 = Tree nuts, 12 = Mustard, 13 = Sulphites, 14 = Lupin