

*Allergeni*

**THE SEASON PROPOSES**

**Starter**

*Marinated beef carpaccio with fennel and citrus salad* € 21,00

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*Eggplants and potatoes bundle with Taggiasche olives and Sicilian dried tomato salsa* € 17,00



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*Seafood salad* 2-4 € 21,00

**First Course**

*Risotto with curcuma(tumeric), becon, burrata cream and crispy Gourgette flower* 1-3-7-12 € 22,00

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*Fresh orecchiette with tuna, eggplants and cherry tomatoes* 1-4 € 20,00

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*\* Fresh tagliatelle with basil pesto and yellow cherry tomatoes* 1-3-7-8 € 18,00

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*Ravioli with pears and taleggio cheese* 1-3-7 € 18,00

## Main course

*Beef fillet with rosè served with champignon and potato cake and fava bean cream* 1-3-7-12 € 29,00

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*\* Tuna fillet with minted Gourgette and pistacchio cream* 4-8 € 28,00

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## VEGAN

*Eggplants and potatoes bundle with Taggiasche olives and Sicilian dried tomato salsa*



€ 17,00