

Appetizers

CRISPY AUBERGINE

mix of tomatoes, rocket pesto sauce, savory ricotta and mint gel.

€ 14

CHEESE "PECORINO" DUMPLING

cauliflower cream, licorice powder, crispy bacon and dry (mixed greens salad)

€ 15

CRISPY SQUASH BLOSSOM

with burrata cheese, "cantabrian" anchovies and I.G.P. balsamic reduction

€ 14

ROASTED OCTOPUS

creamed potatoes, olives, lemon and toasted almonds on drops of yogurt sauce

€ 16

BLACK RICE VENERE

avocado cream, frozen red onion, citrus, and barely seared scampi

€ 15

SHRIMPS VARIATION

crystal clear potato chips, mixed fruits and vegetables in season and coconut milk

€ 17

MARINATED BEEF

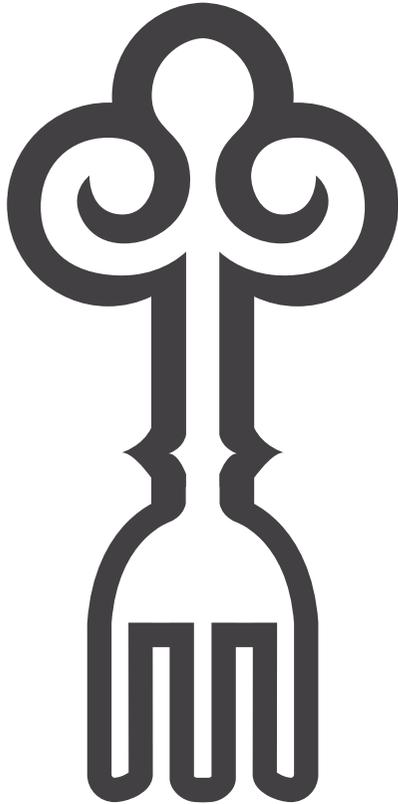
citrus, berries, walnuts, bitter herbs and raspberries reduction

€ 14

DUCK HAM

served on pear millefeuille, with potatoes and celeriac, honey, savory nuts and drops of pecorino cheese

€ 14



First Courses

GNOCCHI OF RICOTTA

pork cheek ragout, sage, parmesan cheese and beef broth

€ 16

TAGLIOLINI

homemade noodles with chicken soup, poached egg, fresh pepper and parmesan fondue

€ 15

PACCHERI

mushrooms, bay leaves, and overcooked pork

€ 14

TONNARELLO

garlic, olive oil, fresh pepper, mackerel, black olive powder and hazelnut oil

€ 15

RISOTTO

eggplant cream, with codfish, dill and onions braised in red wine

€ 15

RAVIOLI

of burrata cheese, toasted almonds, sweet and sour cherry tomatoes and pesto basil sauce

€ 16

MEZZI RIGATONI PASTA "GIUSEPPE COCCO"

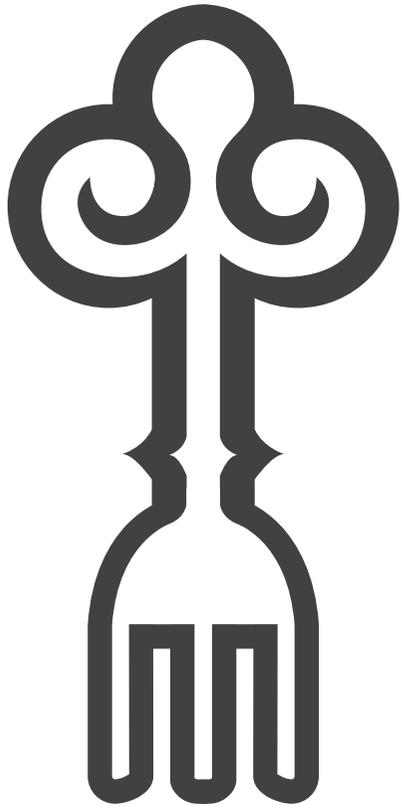
amatriciana sauce

€ 15

PUMPKIN SOUP

potatoes, spaghetti, and gorgonzola cheese crisps

€ 12



Second Courses

SIMPLE SEASONAL VEGETABLE

roasted vegetables and herbs in season

€ 13

THE SQUID

black cuttlefish, carrot cream, sakura, herbs-glazed onions

€ 22

THE CODFISH

cooked at a low temperature and roasted pepperoni "friggiteli"

€ 22

TUNA

seared, on honey, pumpkin cream and green tea quinoa

€ 23

CHICKEN

curry, apple in sweet & sour and puffed rice crisps

€ 18

PORK TENDERLOIN

cooked at a low temperature, seared spinach, toasted almonds and Myrth-glazed shallots

€ 23

VEAL CHEEK

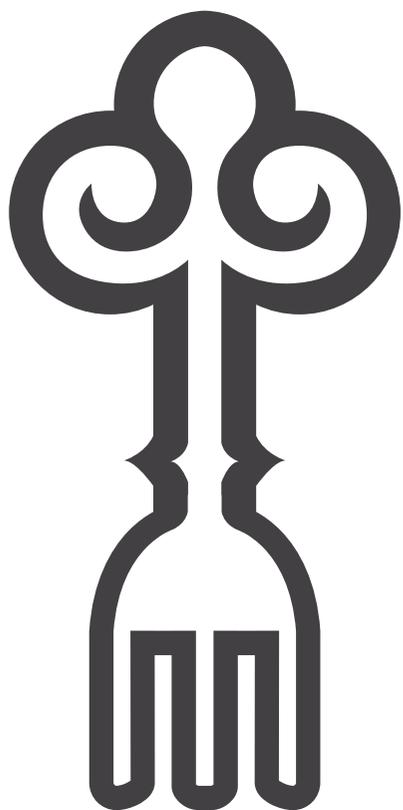
braised, served with aromatic garlic and "polenta"

€ 20

BEEF MEDALLIONS

uruguayan, served on a endive "belgian" pie, red wine savory meringue and pepper sauce

€ 23



Desserts

TIRAMISU' IDEA

mascarpone cream, Baileys, coffee granita and homemade almonds cookies

€ 8

MONTBLANC

meringue italian style, chestnut mousse, chantilly cream and berries

€ 10

CHEESECAKE

crumble biscuits, sour cherries and chocolate "corallo"

€ 8

RICOTTA MOUSSE

apple brunoise, apple spiced cider and apple crispy peels

€ 8

WHITE CHOCOLATE CREAMY

pears in red wine, Jack Daniel's jelly and cocoa powder

€ 10

PANNA COTTA

flavored with Tonka bean, served on passion fruit cream, rhum reduction and toasted almonds grain

€ 8

Tasting menu

8 Courses

CRISPY SQUASH BLOSSOM

with burrata cheese, "cantabrian" anchovies and I.G.P. balsamic reduction

ROASTED OCTOPUS

creamed potatoes, olives, lemon and toasted almonds on drops of yogurt sauce

CHEESE "PECORINO" DUMPLING

cauliflower cream , licorice powder, crispy bacon and dry (mixed greens salad)

TAGLIOLINI

homemade noodles with chicken soup, poached egg, fresh pepper
and parmesan fondue

TONNARELLO

garlic, olive oil, fresh pepper, mackerel, black olive powder and hazelnut oil

TUNA

seared, on honey, pumpkin cream and green tea quinoa

PORK TENDERLOIN

cooked at a low temperature, seared spinach, toasted almonds and Myrth-glazed shallots

WHITE CHOCOLATE CREAMY

pears in red wine, Jack Daniel's jelly and cocoa powder

€ 70



Tasting menu

6 Courses

ROASTED OCTOPUS

creamed potatoes, olives, lemon and toasted almonds on drops of yogurt sauce

CHEESE "PECORINO" DUMPLING

cauliflower cream , licorice powder, crispy bacon and dry (mixed greens salad)

TAGLIOLINI

homemade noodles with chicken soup, poached egg, fresh pepper
and parmesan fondue

TONNARELLO

garlic, olive oil, fresh pepper, mackerel, black olive powder and hazelnut oil

PORK TENDERLOIN

cooked at a low temperature, seared spinach, toasted almonds and Myrth-glazed shallots

CHEESECAKE

crumble biscuits, sour cherries and chocolate "corallo"

€ 55



Tasting menu

Light

CHEESE "PECORINO" DUMPLING

cauliflower cream , licorice powder, crispy bacon and dry
(mixed greens salad)

RAVIOLI

of burrata cheese, toasted almonds, sweet and sour cherry
tomatoes and pesto basil sauce

SIMPLE SEASONAL VEGETABLE

roasted vegetables and herbs in season

Dessert of your choice

€ 45

