DINNER

RESTAURANT & PIZZA

STARTERS

Raw Seafood Platter — 50

A selection of premium raw seafood, varies based on daily market availability.

ALLERGENS: 2, 4, 12, 14

Oysters: 4 ea. | Red Prawns: 4.5 ea. | Purple Prawns: 6 ea.

65° Poached Egg — 17

With green asparagus cream, seed crackers, and tomato-infused oil.

ALLERGENS: 1, 3, 7, 9, 12 — AVAILABLE GLUTEN-FREE

Marinated Salmon Sashimi — 21

Served with sour cream, monk's beard (agretti), and toasted rye bread.

ALLERGENS: 1, 4, 6, 7, 11 — AVAILABLE GLUTEN-FREE

Oriental Yellowfin Tuna Tartare — 22

With sriracha mayo, toasted peanuts, sesame, and blueberries.

ALLERGENS: 4, 5, 6, 10, 11, 12 — GLUTEN-FREE

DINNER Beef Tartare — 19

With sweet and sour shallots, mustard, and chives, served with toasted brioche.

ALLERGENS: 1, 4, 6, 7, 10, 12 — AVAILABLE GLUTEN-FREE

DINNER Cheese Selection — 18

Artisanal selection of cheeses served with fruit preserves, mustard fruit, and seed crackers.

ALLERGENS: 1, 7, 10, 12 — AVAILABLE GLUTEN-FREE

FIRST COURSES

"Riserva San Massimo" Carnaroli Risotto **21 pp**

With asparagus, robiola cheese, and roasted luganega sausage. (Minimum 2 people)

ALLERGENS: 7, 9, 12 — GLUTEN-FREE

Potato "Chicche" (Gnocchi) **18**

With gorgonzola cream, pear chutney, and toasted walnuts.

ALLERGENS: 1, 3, 7, 8, 9, 12 — AVAILABLE GLUTEN-FREE

Tagliatelle with Sardines **20**

Black garlic, wild fennel, and crispy bread crumbs.

ALLERGENS: 1, 3, 4, 6, 7, 9, 12 — AVAILABLE GLUTEN-FREE

Gragnano "Tubetti" Pasta **22**

With concentrated squid reduction, sautéed wild herbs, and lemon zest.

ALLERGENS: 1, 2, 4, 7, 9, 12, 14 — AVAILABLE GLUTEN-FREE

Creamed Cod "Cappellacci" **23**

Whipped cod filling on pea cream, shellfish bisque, and cherry tomato confit.

ALLERGENS: 1, 2, 3, 4, 6, 7, 9, 12 — NOT AVAILABLE GLUTEN-FREE

MAIN COURSES

Sous-vide Pork Neck **22**

With celeriac cream, turnip, and mustard fruit, served with fresh baby spinach.

ALLERGENS: 7, 9, 10, 12 — GLUTEN-FREE

Line-caught Stone Bass **26**

Mediterranean style with monk's beard (agretti), served with Puglian focaccia.

ALLERGENS: 1, 2, 4, 6, 7, 9, 12 — AVAILABLE GLUTEN-FREE

DINNER LOVE MEAT **from 10 /hg**

Premium rotating cuts of high-quality grilled meat (min. 300g), served with a side dish.

ASK STAFF FOR TODAY'S SELECTION AND PRICE.

DINNER Fried Seafood **28**

Selection of market-fresh fish and crispy vegetables, served with Dinner sauce.

ALLERGENS: 1, 2, 4, 5, 6, 7, 8, 9, 10, 14 — NOT AVAILABLE GLUTEN-FREE

Prime Beef Fillet 32

With green peppercorn, thyme potato mille-feuille, and flaky pastry bread.

ALLERGENS: 1, 7, 9, 10, 12 — AVAILABLE GLUTEN-FREE

SIDES & VEGAN SELECTION

SIDE DISHES

Roasted Potatoes 6

Classic Sicilian Caponata 7

ALLERGENS: 8, 9, 12 — GLUTEN-FREE

Monk's Beard (Agretti) 6

Sautéed with olive oil, salt, and lemon.

GLUTEN-FREE

VEGAN DISHES

Chickpea Fritter 15

With monk's beard and carrot hummus.

ALLERGENS: 5, 6, 8, 9, 10, 11 — GLUTEN-FREE

Rice Gnocchi 18

With garden vegetables, sesame oil, soy sauce, and cashews.

ALLERGENS: 1, 5, 6, 8, 9, 10, 11, 12

Vegetable Caponatina 16

With toasted pine nuts and rice chips.

ALLERGENS: 6, 8, 9, 12 — GLUTEN-FREE

PIZZA SELECTION

CLASSICS

Margherita 9

San Marzano tomato, Fiordilatte mozzarella, basil.

ALLERGENS: 1, 7

Diavola **10**

San Marzano tomato, Fiordilatte, spicy Calabrian salami, basil.

ALLERGENS: 1, 7

Napoli **12**

San Marzano tomato, Buffalo mozzarella DOP, Cantabrian anchovies, oregano.

ALLERGENS: 1, 4, 7

Stracciata **15**

San Marzano tomato, anchovies, Taggiasca olives, capers, stracciatella.

ALLERGENS: 1, 4, 7

Capricciosa **14**

Tomato, Fiordilatte, grilled ham, artichoke hearts, Taggiasca olives.

ALLERGENS: 1, 7

Veggy **14**

Yellow tomato, Buffalo DOP, grilled zucchini, confit tomatoes, pine nuts.

ALLERGENS: 1, 7, 8

SPECIALS

Nic **20**

Zucchini cream, red prawn, stracciatella, passion fruit, and lime.

ALLERGENS: 1, 2, 4, 7, 14

Burratina **18**

Parma ham, Burrata DOP, baby spinach, and cherry tomatoes.

ALLERGENS: 1, 7

Mezzogiorno **16**

Buffalo DOP, crispy guanciale, and Tropea red onion.

ALLERGENS: 1, 7

Estemporanea **17**

Stracciatella cheese, grilled ham, arugula, and cherry tomatoes.

ALLERGENS: 1, 7

Bologna **15**

Wild boar mortadella, Bronte pistachios, and balsamic vinegar pearls.

ALLERGENS: 1, 7, 8, 10

Land & Sea 20

Smoked provola, Buffalo DOP, fresh friggitelli peppers, guanciale, and tuna tartare.

ALLERGENS: 1, 4, 7

FOCACCE

Focaccia Giovanna 15

With Pancetta Cotta Giovanna, balsamic pearls, arugula, and cherry confit.

ALLERGENS: 1

Anchovy Focaccia 15

Cantabrian anchovies, stracciatella, and lime zest.

ALLERGENS: 1, 4, 7

DESSERTS

Dinner Sweet 8

Rotating daily dessert from our homemade production.

ASK STAFF FOR ALLERGENS

Classic Sabayon (Zabaione) 8

Traditional warm zabaglione with fresh strawberries and chocolate shavings.

ALLERGENS: 3, 12 — GLUTEN-FREE

Apple Tarte-Tatin 8

Served with a quenelle of vanilla gelato.

ALLERGENS: 1, 3, 5, 6, 7, 8, 12

Dark Chocolate Mousse 8

With salted peanuts and redcurrant coulis.

ALLERGENS: 5, 6, 8 — GLUTEN-FREE

Dinner Ice Cream 6

Fior di latte gelato with warm chocolate sauce and hazelnut praline.

ALLERGENS: 5, 7, 8, 12 — GLUTEN-FREE

Please inform our staff about any allergies or dietary requirements before ordering.

All prices are in Euros (€). Service not included.