

Raw fish tasting * (1,2,3,4,6,11,12,14)
Squids, burrata cheese and “datterino” tomato juice (1,4,7,14)
Donkey and sea urchin * (3, 4)
Vitel tonne, capers and anchovy sauce (3, 4)
Smoked spaghetti with butter and anchovy * (1 4,6.7)
Red prawn linguine and Tonka bean * (1,2,3,4,7 9.12)
Pumpkin tortelli with truffle on a fondue of parmesan cheese 36 months aged (1,3,7,9)
Rabbit Cappelletti* (1,3,7,9)
Tuna fish. charcoal onion and tzatziki sauce (4,6.7)
Mare Mare (allergens change according to the dish of the day)
Fat cows season (allergens change according to the dish of the day)

Substances or products causing allergies or intolerances

1. Cereals containing gluten, i.e wheat, rye barley, oat emmer, kamut, their derivative strains and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e, almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentration above 10mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

* The fish destined to be consumed raw o practically raw has undergone a preventive reclamation treatment in compliance with the provisions of the regulation CE 853/2004 III section VIII chapter II letter D point 3.

À la carte menu

Raw fish tasting
€ 50

Squids, Burrata cheese and “datterino tomato” juice
€ 20

Donkey and sea urchin
€ 25

Vitel Tonné, Capers and anchovy sauce
€ 25

Smoked spaghetti with butter and anchovy
€ 25

Red prawn linguine with Tonka bean
€ 25

Pumpkin tortelli with truffle on a fondue of 36 months aged parmesan cheese
€ 25

Rabbit cappelletti , with Enrico’s capers and DOP Ragusano cheese
€ 25

Tuna fish , Charcoal onion and tzatziki souce
€ 30

Mare Mare
(The catch of the day may change according to the seasonality of the sea
and the side dish according to the availability of vegetables from our gardens)
€ 30

Fat cows season
(Adult cow, dry aged in our “stagionatore”)
€ 30

Allergens in these dishes (1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Cover € 5

Tasting menu

“We opened our suitcase, we threw in our experience, and we left”

Giuseppe e Antonio

“SUMMER” Testing Menù

The our idea of Kitchen in 10 Courses
€ 130

The our idea of Kitchen in 6 Courses
€ 80

Each menu for it complexity is intended for the whole table

Allergens in these dishes (1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Cover € 5