



À LA CARTE MENU

STARTERS

Marinated amberjack, smoked tuna broth and costoluto tomatoes	euro 33
Bonito, lettuce and bottarga	33
Grilled squid, fava beans purée and indigenous mustard	33
Donkey and sea urchins	33
Cod fish and potatoes	33

FIRST COURSES

Smoked spaghetti, butter and anchovies	euro 34
Homemade linguine, red mullet, pine nuts and wild fennel	34
Ricotta and marjoram ravioli, clams, zucchini greens, and datterino tomato juice	34
Cappelletti stuffed with rabbit, Enrico's capers and Ragusano PDO cheese	34

MAIN COURSES

Meunière-style sea bass	euro 38
Grilled catch of the day, sweet garlic sauce and parsley reduction	38
Beef cheek, celeriac and hazelnuts	38
Pigeon cooked on the bone, aubergine chutney and aquaponic vegetables	38

ALLERGENS

Marinated amberjack, smoked tuna broth and costoluto tomatoes* (1,4,6)

Bonito, lettuce and bottarga* (1,3,4,7,12)

Grilled squid, fava beans purée and indigenous mustard* (2,4,9,10,14)

Donkey and sea urchins* (3,4,12)

Cod fish and potatoes* (3,4,7)

Smoked spaghetti with butter and anchovies* (1,4,6,7)

Homemade linguine, red mullet, pine nuts and wild fennel* (1,3,4,9,12)

Ricotta and marjoram ravioli, clams, zucchini greens, and datterino tomato juice.* (1,3,4,7,9,14)

Rabbit cappelletti, Enrico's capers and Ragusano PDO cheese* (1,3,7,9,12)

Meunière-style sea bass* (1,3,4,7,12)

Grilled catch of the day, sweet garlic sauce and parsley reduction (3,4,7,9,10)

Beef cheek, celeriac and hazelnuts* (7,8,9,12)

Pigeon cooked on the bone, eggplant chutney and aquaponic vegetables* (1,7,9,12)

Substances or products that cause allergies or intolerances

- Cereals containing gluten: wheat, rye, barley, oats, spelt, and kamut
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soy
- Milk and milk-based products (including lactose)
- Nuts: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts, Queensland nuts
- Celery
- Mustard
- Sesame seeds
- Sulfur dioxide and sulfites in concentrations exceeding 10mg/kg or 10mg/litre
- Lupins
- Molluscs

*Fish intended to be consumed raw or almost raw has undergone preventive purification treatment in accordance with the provisions of Regulation EC 853/2004 Annex III Section VIII Chapter III Letter D Point 3 and may also have been kept at negative temperatures ($\leq -20^{\circ}\text{C}$ / $\leq -35^{\circ}\text{C}$).