



SUMMER TASTINGS

*“We opened the suitcase, filled it with our experiences,
and embarked on our journey together.”*

Giuseppe and Antonio

Our cuisine vision in 6 courses	euro 120
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<i>Wine pairing 6 glasses</i>	90
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Our cuisine vision in 8 courses	160
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<i>Wine pairing 8 glasses</i>	120
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Easy Lunch

3 courses menu and two glasses of wine in pairing	euro 80
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Available only at lunch, except on Sundays and Festivity

Tasting menus are served, considering their complexity, to the entire table.

MAY CONTAIN ALLERGENS (1,2,3,4,6,7,8,9,10,11,12,13,14)

COVER CHARGE EURO 8

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 ($\leq -20^{\circ}\text{C}$ / $\leq -35^{\circ}\text{C}$).