



## STARTERS

Tuna carpaccio with tomatoes, cilantro,  
pickled chilis and capperini • 27

Vitello tonnato, sliced veal and tuna with creamy sauce • 24

Burrata with tomatoes, seasonal berries and herbs • 19

Classic beef tartare, made from chopped raw beef,  
capperini and creamy egg yolk • 23

Pan-fried wild broccoli with basil hollandaise sauce  
and Pecorino Romano • 22



## PASTA

Tortelli with burrata and truffle • 21



## MAIN COURSES

Tender fillet of Northern cod with cauliflower purée, tomatoes, and olives • 39

Tender Octopus with tomatoes, basil and parsley • 45

Lamb chops alla Griglia with seasonal vegetables • 42

Ribeye steak and Tuscan potatoes with rosemary and garlic  
Price for 100g • 16

