



## STARTERS

Tuna carpaccio with tomatoes, cilantro,  
pickled chilis and capperini • 25

Vitello tonnato, sliced veal and tuna with creamy sauce • 22

Burrata with tomatoes, seasonal berries and herbs • 19

Classic beef tartare, made from chopped raw beef,  
capperini and creamy egg yolk • 21

Pan-fried wild broccoli with basil hollandaise sauce  
and Pecorino Romano • 19



## MIDDLE COURSE

Tortelli with burrata and truffle • 19



## MAIN COURSES

Sea bass with asparagus and Amalfi Lemon Zabaione • 39

Tender Octopus with tomatoes, basil and parsley • 42

Lamb chops alla Griglia with seasonal vegetables • 39

Ribeye steak and Tuscan potatoes with rosemary and garlic  
Price for 100g • 15

