

STARTERS

Tuna Carpaccio with tomatoes, cilantro, pickled chilis and capperini 25

Creamy Burrata with tomatoes, seasonal berries and herbs

Vitello tonnato sliced veal and tuna with creamy sauce

Classic, "chopped" Beef tartare with capperini and creamy egg yolk

19

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

MIDDLE COURSE

Tortelli with burrata and truffle 17

MAIN COURSES

Seabass with asparagus and Amalfi Lemon Zabaione

Octopus tomatoes, basil and parsley 37

> Lamb chops alla griglia with seasonal vegetables 37

> > Ribeye steak

and Tuscan potatoes with rosemary and garlic (Dish served for a minimum of two persons, price for 100g)