

## Contours

- Baked potatoes <sup>1</sup> 5€
- Sautéed artichokes <sup>4-7</sup> 7€
- Caponata <sup>9</sup> 7€
- Grilled vegetables 8€
- Sautéed porcini mushrooms <sup>5</sup> 12€
- Cannellini beans with onion 6€

## Dessert

- Tiramisù <sup>1-3-7</sup> 8€
- Tarte Tatin with ice cream <sup>1-7</sup> 8€
- Catalan cream <sup>3-7</sup> 8€
- Glazed pear with cinnamon cream <sup>1-3-7</sup> 8€
- Chocolate cake with warm heart <sup>1-3-5-7-8</sup> 8€

## Coffee shop/Drinks

- Water 0,75cl Panna/San Pellegrino 3€
- Perrier 0,20cl 4€
- Coffee 2€
- Cappuccino 3€
- Coca Cola/ Fanta 33cl 4€
- Beers 4/6€

*Service and covered* 3€

## Fish appetizers

- Tuna tartare on diced avocado <sup>1-2-4-5</sup> 18€  
(Red shrimp, balsamic reduction and orange zest)
- Fried courgette flowers <sup>1-3-4-7</sup> 15€  
(Filled with sheep's ricotta and anchovies)
- Cod macaron flavored with bay leaves <sup>2-4-7</sup> 16€  
Merlot reduction and basil wafer
- Tasting of seafood from raw to cooked <sup>1-2-4-5-14</sup> 20€  
(Tuna tartare, red prawns, marinated salmon, crispy octopus and creamed cod)
- Cantabrian anchovies with black bread 12€  
crouton and butter curls <sup>4-1-7-6-11</sup>

## Ground appetizers

- Selection of Italian cold cuts with burrata 15€  
and fried gnocco <sup>1-7</sup>
- Carasau basket with porcini mushrooms, <sup>1-3-7</sup> 20€  
surprise eggs, parmesan fondue and Norcia truffle
- Fassona tartare with its condiments <sup>3-4-10</sup> 16€  
(Anchovies, capers, mustard and egg yolk)

## Fish first courses

- **Sardinian fregula with lobster ragout** 1-2-4-5-7 **24€**  
(Yellow tomato and burrata)
- **Artichoke risotto with tuna tartare with lime flavour** 7-4 **22€**
- **Spaghetti with three orgasms** 1-4-14 **22€**  
(Clams, sea urchin pulp and mullet bottarga)
- **Paccheri di Bronte** 1-2-8-7-5 **20€**  
(Pistachio pesto, prawn tails and datterini tomatoes)

## Ground first courses

- **Tagliatelle of our production with porcini mushrooms and black truffle from Norcia** 1-3-5-7 **20€**
- **Spaghetti alla Bisanzio** 1-7 **16€**  
(Datterino tomatoes, basil, garlic and burrata stracciatella)
- **Milanese saffron risotto** 7-9 **18€**  
(With marrow in his bone)
- **Milanese risotto with ossobuco** 7-9 **28€**

## Fish second courses

- **Whole Catalan-style lobster** 2-5 **30€**  
(With fresh tomato, basil and onions)
- **Seafood panzanella** 1-5-8-14 **22€**  
(Seared octopus on frisella topped with prawns, calamari, date tomatoes, red onion, pistachios and lemon)
- **Tuna tataki in pistachio crust on vegetable caponata** 4-7-8 **26€**
- **Royal Fry** 1-2-5-14 **24€**  
(Shrimp, calamari and vegetables)

## Ground second courses

- **Chateaubriand with grilled vegetables and baked potatoes min. 2 people** 7 **60€**
- **Old-fashioned ribeye** **25€**  
(green pepper and rosemary)
- **Sliced sirloin with porcini mushrooms** **28€**
- **Milanese cutlet (elephant ear) with roast potatoes** 1-3-7 **28€**
- **Midollo bum-bum** 3-4-10 **24€**  
(Beef tartare on baked marrow and tequila cascade)
- **Beef fillet with green pepper and sautéed artichokes** 1-7 **30€**