

## 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€

## Dessert

- Tiramisù <sup>1-3-7</sup> 8€
- Sicilian cannoli <sup>1-7-8</sup> 8€
- Catalan cream <sup>3-7</sup> 8€
- Mandarin Cheesecake <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)
- Trio of crudités <sup>1-2-4-5</sup> 20€
- Cantabrian anchovies on crouton and stracciatella <sup>4-1-7-6-11</sup> 12€
- Crab, oil and lemon salad <sup>2</sup> 14€
- Fried courgette flowers <sup>1-3-4-7</sup> 15€  
(Stuffed with sheep ricotta and anchovies)

## Ground appetizers

- Selection of Italian cold cuts with burrata and fried gnocco <sup>1-7</sup> 15€
- Sautéed artichokes with thyme-scented bread and pecorino romano fondue 14€
- Fassona tartare on golden bread and truffle <sup>3-4-10</sup> 16€  
(Anchovies, capers, mustard and egg yolk)

## Fish first courses

- **Linguine with lobster** *1-2-4-5-7* **24€**  
(Yellow tomato and burrata)
- **Scialatielli with seafood** *1-2-4-5-7* **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)
- **Spaghettoni with red prawn and truffle** *1-2-4-5-7* **24€**

## Ground first courses

- **Tagliatelle of our production with porcini mushrooms and black truffle from Norcia** *1-3-5-7* **20€**
- **Spaghetti Carbonara** *1-7* **18€**
- **Milanese saffron risotto** *7-9* **18€**  
(With marrow in his bone)
- **Milanese risotto with ossobuco** *7-9* **28€**
- **Paccheri tomato basil and stracciatella** *1-7* **16€**

## 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)
- **Teriyaki tuna with vegetable caponata** **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€**