

THE PAPER

Appetizers

Fish carpaccio, fermented lemon, pistachio	18
Egg, potato, and WHITE TRUFFLE	20
Mackerel, pumpkin, anchovy pork	15
Steamed mantis shrimp and long pumpkin in red	15
Stuffed "dirty" cuttlefish cooked on a BBQ	17
Breast of DUCK , plums and orange	17

First dishes

Forest and sea risotto (chanterelles, prawns) min. 2 p.	18
Indomitable to shellfish	18
Tagliolini with beef fillet ragout cut with a knife	15
Pappardelle with WHITE TRUFFLE	25

Second Courses

Black and white of sole, roasted carrots, clam sauce	24
Mullet alla Messinese, chanterelles, and sauces	19
Grilled beef fillet	22

Side Dishes

Cooked vegetables	8
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Sweets

Memory of a Sicilian cassata	9
Chocolatey	9
Almond creamy, crunchy puff pastry, cocoa sauce	9

covered and baked goods

3

Some dishes can be gluten free

The fish we buy fresh, for market reasons and for raw preparations, has undergone a treatment of preventive remediation in compliance with the requirements of Reg. (EC) 853/2004, annex III section VII, chapter 3, letter D point 3. It can also be kept at a temperature of -28 ° for processing needs.

We inform our customers that in the products and dishes prepared and administered in this establishment and in the drinks, ingredients or adjuvants considered allergens may be contained (list of ingredients or adjuvants considered allergens used in this exercise and present in Annex II - "Substances or products that cause allergies or intolerances "EC Reg. 1169/20 5 1):

1. Cereals containing gluten and derived products (wheat, rye, barley, oats, spelled and kamut) 2. Crustaceans and based products of crustaceans and their derivatives 3. Eggs and egg products 4. Fish and fish products 5. Peanuts and products based on

peanut based 6. Soya and soy products 7. Milk and milk products (including lactose) 8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil, pistachios and macadamia nuts) 9. Celery and products based on celery 10. Mustard and mustard products 11. Sesame seeds and seed products 12. Sulfur dioxide and sulphites in concentrations higher than 10mg / kg 13. Lupins and lupine-based products 14. Molluscs and products based on clams.

Information about the presence of substances or products causing allergies or intolerances is available by contacting the staff on duty. If you have food allergies and / or intolerances, please ask for information on our food and our drinks. We are prepared to advise you in the best way.

TASTING MENU

The tasting menus are intended for the entire table

SPECIAL WHITE TRUFFLE 85

4 freehand plates

AUTUMN 2021 50

Steamed mantis shrimp and long pumpkin in red

Mackerel, pumpkin and anchovy pork

Indomitable to shellfish

Black and white of sole, roasted carrots, clam sauce

Almond creamy, crunchy puff pastry, cocoa sauce

RAW RAW 50

Oysters

Mantis shrimp, cauliflower and orange

Mullet, wild rocket, mustard

Prawns, burrata, plums, grueè

DRINKS

Natural and sparkling refined and microfiltered water

LA MATA light blonde craft beer Alc. 4% from 75 cl.		18
Wine by the glass		5/10
Drinks		7/10
CAGLIARI single origin PURE INDIA coffee	100% Kaapi Royal	3
Distillates and liqueurs		8/15