

## TASTING MENU

Tasting menu are cooked for the entire table. Thanks for cooperation.

### ALL VEGETABLES 38

Creamed topinambur, chicory radicchio, grapefruit sauce

BBQ carrot, cashew cream

Pasta with borlotti beans, black cabbage

Roasted celeriac and chickpea puree

*Wine pairing (4 wine glasses)* 28

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Mantis Shrimps, radicchio, fermented lemon

Mackerel, turnip tops, capers sauce, smoke

Cappelletti (homemade pasta), cuttlefish, chards, cauliflower, pear, quinoa

Roasted Shrimps, black cabbage, carrots, black garlic

Dark chocolate cake, banana, sesame cookie, greek yogurt

*Wine pairing (5 wine glasses)* 35

### 3-COURSE SURPRISE MENU 38

Courses are at the Chef's choice

*Wine pairing (3 wine glasses)* 20

The fish we buy fresh, for market reasons and for raw preparations, has undergone a preventive reclamation treatment in accordance with the requirements of Regulation (EC) 853/2004, Annex III Section VII, Chapter 3, letter D point 3. It may also be kept at a temperature of -28° for processing requirements.

Please be advised that the products and dishes prepared and served in this establishment, as well as the drinks, may contain ingredients or adjuvants that are considered allergens (list of ingredients or adjuvants considered allergens used in this establishment and listed in Annex II - "Substances or products causing allergies or intolerances" EC Reg. 1169/20 5 1):

1. Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt and kamut)
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and fish products
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and milk products (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts)
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and seed products
12. Sulphur dioxide and sulphites in concentrations above 10mg/kg
13. Lupins and products thereof
14. Molluscs and products thereof

Information about the presence of substances or products that cause allergies or intolerances is available from the staff on duty.

## A' LA CARTE MENU

These servings are not available for more than 4 persons.  
Thanks for cooperation.

### Appetizer

Mullet, olives, capers	(RAW FISH)	20
Fish tartare and curly escarole	(RAW FISH)	20
Mantis Shrimps, radicchio and bitter-sweet onion	(RAW FISH)	20
Mackerel, turnip tops, capers sauce, smoke		20
Mantis Shrimps, radicchio, fermented lemon		20
Stuffed little Squid, leek sauce		20

### **Oysters Super Special**

8/each

*Fleshy and crispy, with sweet flavour*

### First Course

Risotto, Prawns, squacquerone cheese, celery	(minimum 2 persons)	20
Big spaghetti in fish carbonara sauce		20
Cappelletti (homemade pasta), cuttlefish, chards, cauliflower, pear, quinoa		20

### Main Course

Seeabass, pan-fried chicory, lime sauce		25
Roasted Shrimps, black cabbage, carrots, black garlic		25
MAIN COURSE LIMITED EDITION		33

### Dessert

Creamy hazelnut, cocoa ground, raspberry coulis		10
“Sicilia Bedda” (with typical ingredients of Sicilian pastry)		10
Dark chocolate cake, banana, sesame cookie, greek yogurt		10

cover and backed goods 4

### DRINKS

Refined and micro-filtered water. Natural and Sparkling		2
Wine by glass		6/18
Caffe CAGLIARI, single origin PURE INDIA 100% Kaapi Royal		3