

## TASTING MENU

The tasting menu you choose is the same for each person of the table.  
Thanks for cooperation.

<b><u>ONLY RAW</u></b>	47
Sea bream, fermented lemon	
Mullet tartare, mustard, mixed salad	
Prawns, raw vegetables, avocado	
<i>(optional) Wine pairing – (3 wine glasses)</i>	20
<b><u>SPRING 2025</u></b>	60
Artichoke, parsley sauce, fish bottarga	
Octopus carpaccio, spinaches	
Stuffed homemade pasta with sea bass, trout caviar, saffron sauce	
Monkfish stew, chicory, leek sauce	
Buffalo ricotta, kiwi, Romagna “ciambella”, honey, lemon	
<i>(optional) Wine pairing - (5 wine glasses)</i>	35
<b><u>3-COURSE SURPRISE MENU</u></b>	39
Appetizer, first course, main course at the Chef’s choice	
<i>(optional) Wine pairing – (3 wine glasses)</i>	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

For more than 4 persons at the same table, "a' la carte" menu is not available. Thanks for cooperation.

### Appetizer

Raw fish (you choose one fish from "Only Raw" tasting menu)	20
Octopus carpaccio, spinaches	20
Artichoke, parsley sauce, fish bottarga	20

### **Oysters Super Special**

7/each

*Fleshy and crispy, with sweet flavour*

### First Course

Spaghetti with Adriatic clams	20
Tagliatelle with beef ragù (Romagna Appennines veal)	20

### Main Course

Grilled Adriatic fish (not breaded, without fish bones)	30
Roasted beef fillet, radichio	28

### Dessert

Creamy hazelnut, cocoa ground, raspberry coulis	10
Buffalo ricotta, kiwi, Romagna "ciambella", honey, lemon	10

Cover and backed goods 5

**It's possible to buy on reservation our homemade almond paste  
(min. 10 pieces, 2,00 €/cad.)**

### DRINKS

Refined and micro-filtered water, Natural and Sparkling	2
Wine by glass	6/20
CAGLIARI Coffee	3