



# MENÙ

## ANTIPASTO

Smoked herring carpaccio with homemade pickles  
(4,7,9,12)

Vegetarian flan with pecorino cheese fondue (1,3,7,8,9)

Tuscan ham wit artichoke stewed in Dianella  
extra virgin olive oil

## PRIMI

Green sting nettle ravioli white ragù and citrus fruits skin  
(1,3,7,9,12)

Casarecce paste with black cabbage  
and almonds pesto sauce (1,7,8)

Artichokes raviolo with «marzolino» cheese fondue  
and mint (1,3,7)

## SECONDI

Mixed boiled beef meat with green sauce  
and homemade pickles (1,3,4,9,10)

Cod fish in spicy tomato sauce with corinthians raisin  
(1,4,9,12)

Local gray pork tenderloin with licorice  
and sweet and sour (12)

## DESSERT

Homemade cake of the day (1,3,7)

Typical almond biscuits with Vendemmia Tardiva  
(1,3,7,8,12)

Cover charge 3 euro

### LIST OF ALLERGENES

1 Cereals containing gluten | 2 Crustaceans and products thereof | 3 Eggs and products thereof  
| 4 Fish and products thereof | 5 Peanuts and product thereof | 6 Soybeans and products thereof  
| 7 Milk and products thereof | 8 Nuts namely | 9 Celery and products thereof | 10 Mustard and  
products thereof | Sesame seeds and products thereof | 12 Sulphur dioxide and sulphites > 10 mg/  
kg or 10 mg/100g | 13 Lupin and products thereof | 14 Molluscs and products thereof

### Tasting menù

four courses €45  
with wine pairing €60

### Tasting menù

three courses €35  
with wine pairing €50

### À la carte

€15 each course