



Starter

Battered Codfish with Chickpeas Purée | € 15

Fried Crunchy Octopus, Potatoes and Paprika | € 15

Tuna Rolls with Mushrooms and Wine Reduction | € 15

Veal Carpaccio with Red Fruits and Sheep Cheese | € 15

Vegetables Calzoncello | € 14

First Course

Troccoli with Lobster, Orange and Cocoa Powder | € 18

Fusilli Avellinesi with Clams, Sautéed Pumpkin and Bottarga | € 17

Mezzi Paccheri with Seafood and Beet Greens | € 17

Caciocavallo Cheese Medaglioni with Mushroom Ragout and Truffle Oil | € 17

Orecchiette with Roasted Tomatoes, Basil and Cacioricotta Cheese | € 16

Main Courses

Catch of the Day | € 70/kg

Mixed Fried Fish | € 18

Seared Amberjack with Almond and Raspberry | € 20

Grilled Beef Fillet with Wine Reduction | € 20

Dessert

Apple Tartlet with Creamy Yogurt and Tonka Beans | € 8

Raspberry and Yuzu Tacos | € 8

Dark Chocolate and Caramel Mousse | € 8

Homemade Ice Cream | € 6