



Menu

Starters

CULATELLO €20

with butter, warm crostini and pickled vegetables

Slow Food

24-MONTH CURED HAM €18

with buffalo mozzarella and cherry tomatoes

or

Melon from Az. Agr. Camurein (*Antichi Meloni Reggiani*)



Slow Food

ROAST VEAL SLICES €18

served cold like a carpaccio with béarnaise sauce

PINZIMONIO €10

fresh vegetable slices with lime and classic vinaigrette



Vegetarian

RED PRAWN CARPACCIO €18

with pink pepper and lime

MAZZANCOLLA TARTARE €18

citrus-marinated

SEAFOOD SALAD €18

with capers, Taggiasca olives, cherry tomatoes, and celery



Main Courses – First Dishes

GNOCCHI €15

with beetroot and taleggio cheese cream



Vegetarian

GRAMIGNA PASTA €15

Sicilian-style timbale with tomato, eggplant, basil and provola cheese



Vegetarian

HALF PACCHERI PASTA €15

with aged Fiore Sardo pecorino, cinnamon and acacia honey



Vegetarian

THICK SPAGHETTI €18

from Pastificio Gentile in Gragnano, served with seafood carbonara

FREGULA PASTA €18

with shelled clams, thyme, marjoram and shallots

RISOTTO €25

classic Carnaroli rice with champagne and Mazara red prawn
(*min. 2 people*)



Main Courses – Second Dishes

FRIED SEAFOOD €20

calamari and shrimp with tartar sauce

SEA BASS FILLET €20

pan-seared with braised vegetables

GRILLED CALAMARI €20

served with a seasonal salad — a true summer delicacy

SICILIAN-STYLE STUFFED SARDINES €20

stuffed with breadcrumbs, raisins, pine nuts, capers, pecorino and parsley, served with vegetable ratatouille

FRENCH-STYLE BEEF TARTARE €18

with shallots, capers, anchovies, sweet-and-sour pickles, mustard, egg yolk, Tabasco and Worcestershire sauce

CHICKEN SUPREME €18

in buffalo blue cheese cream and sautéed spinach

PORK CHEEK €20

braised with balsamic vinegar and mashed potatoes

VEAL ROAST €20

with brown stock and parsley potatoes



Side Dishes

Tomatoes and Onion €5

Mixed Salad €5

Sweet-and-Sour Pickled Vegetables €6

Steamed Spinach €5

Parsley Potatoes €5

Desserts

(homemade)

BUNET €7

traditional spoon dessert from the Langhe region made with eggs, milk, cocoa, amaretti cookies and caramel

CRÈME BRÛLÉE €7

an elegant and refined dessert made with vanilla cream, cream, egg yolks and caramelized sugar

TIRAMISÙ €7

the world's most iconic spoon dessert: layers of coffee-soaked ladyfingers and mascarpone cream, dusted with bitter cocoa

PANNA COTTA €7

smooth and compact cream dessert made with fresh cream, sugar and gelatin; ours is flavored with vanilla extract and "sassolino" liqueur, accompanied by a strawberry mojito coulis

BAKED PEACHES €7

classic Italian fruit dessert: peaches halved and filled with a mixture of cocoa, amaretti, almonds and amaretto liqueur, baked and served with mascarpone cream and cream gelato

FRESH FRUIT OF THE DAY €6

COVER CHARGE €2.50