

Menu - Starters



POTATO FLAN - €14

The sweetness of potatoes, the savory note of pancetta and the enveloping creaminess of gorgonzola fondue in a harmony of flavors.

PARMIGIANA - €15

Velvety eggplants, San Marzano tomatoes, melted cheese and aged parmesan; a drizzle of extra virgin olive oil and fresh basil enhance tradition with a refined touch.

CHICKPEAS AND PRAWNS - €18

A soft, velvety cream that meets the sweetness of prawns: a refined, creamy and irresistible combination, capable of winning you over at the first bite.

RED PRAWN CARPACCIO - €18

An explosion of freshness, delicate and refined, enhanced by the aromatic touch of pink pepper. An elegant and seductive dish.

Menu - First Courses



TAGLIATELLE - €18

With a rich and fragrant culatello ragout: an intense and refined dish that celebrates Emilian excellence.

GNOCCHI - €15

Potato gnocchi, soft and tender, accompanied by a velvety cream of cheese and saffron; the savory touch of crispy pancetta adds an elegant and irresistible explosion of flavor.

MEZZI PACCHERI - €18

Wrapped in a creamy carbonara revisited with sea flavors: a surprising encounter between tradition and marine freshness, with an intense and refined taste.

FREGULA - €18

Typical Sardinian grain-shaped pasta that enhances the freshness of clams, immersed in a thyme and marjoram sauce with a sea fragrance: a captivating, authentic and irresistibly Mediterranean dish.

Menu - Main Courses



PORK CHEEKS - €20

Very tender pork with balsamic vinegar, served on soft mashed potatoes: a meeting of intense and genuine flavors.

SUPREME - €18

Tender and juicy chicken breast, embraced by a creamy gorgonzola sauce and enriched by the crunch of pistachios. An act of love between the Po Valley and the Sicilian hills.

SEA BASS FILLET - €20

Oven-baked, delicate and enhanced by cherry tomatoes, olives and Mediterranean aromas: lightness and flavor, a dish that tells of sea and holidays.

SARDINES BECCAFICO - €20

Stuffed with breadcrumbs, raisins and pine nuts, baked in the oven: a representative dish of Sicilian tradition with a rich, sweet and sour, rustic taste.

Menu - Side Dishes



PARSLEY POTATOES - €5

Steamed, enriched with the fresh aroma of parsley and garlic: simplicity and flavor that always win.

TOMATOES AND TROPEA ONION - €5

In salad, the crunchiness and aromatic note of Tropea onion give a rustic and irresistibly Mediterranean flavor.

STEAMED SPINACH - €5

Light and genuine, they preserve all their natural flavor and healthy properties.

BRAISED BROCCOLI - €5

Slowly stewed with onion and olives: a typical Sicilian side dish, rich in intense aromas and homemade flavors.

SWEET AND SOUR VEGETABLES - €5

Cooked at low temperature under vacuum: crunchy and colorful, preserving almost intact its organoleptic and nutritional properties, in an explosion of freshness and authentic taste.

Menu - Desserts



PANNA COTTA - €7

With Sassolino liqueur, meets the delight of salted caramel and the crunch of roasted peanuts: elegant, creamy and irresistibly intriguing.

BONET - €7

A tribute to Piedmont: soft with cocoa and amaretti, enriched with a touch of rum and caramel; a classic with an enveloping taste that conquers at the first bite.

ZUPPA INGLESE - €7

Layers of sponge fingers soaked in alchermes, custard and cocoa that blend into a greedy dessert; narrated by Pellegrino Artusi, writer and gastronome from Romagna, considered the father of modern Italian cuisine.

TIRAMISÙ EXPRESS - €7

Served in its most authentic form: sponge fingers soaked in coffee and mascarpone cream obtained from pasteurized pâte à bombe made with organic eggs from special breeds. The result is a tiramisù with the richest, smoothest and most velvety taste.