ANTIPASTI

Chicken liver parfait with hazelnuts and brioche 18

+Smoked eel 10

Whipped potatoes, mushroom and bottarga 22

Marinated amberjack salad 22

Mushrooms, dried apricots and chestnuts pie 22

Tuna tartare and fried shrimp 22

Cover charge 3,5 *Water "San Felice" 3*

PRIMI

Trottole with ragout of the day 20

Spelt soup, “caciucco” sauce and gremolada 22

Pumpkin ravioli with butter and parmesan cheese 20

Spaghetti with sea urchins 22

Risotto parmigiana and Chianti wine reduction 20

SECONDI

Veal sweetbread and mushroom 28

Veal cheek, red wine sauce and mashed potatoes 28

Chicken “alla cacciatora” 26

Fried cod, spinach, onions, raisins and pinenuts 28

Catch of the day “alla mugnaia” 28

OUR CLASSICS MENU

Chicken liver pate, hazelnuts and brioche

Parmesan risotto with chianti reduction

Veal cheek, red wine sauce and mashed potatoes

Choux and hazelnuts

60

FREEHAND MENU

We decided to abandon the traditional tasting menu formula consisting in a sequence of many courses, and give importance to other elements of the table. The idea of a restaurant as a museum room in which to display dishes no longer belongs to us. We want to encourage the act of eating as a moment of sharing, in which the focus is not only the food but also the company, the wine and the environment around us. For this reason our menu will be served in 3 steps plus one: an appetizer composed of several dishes to share, a first course, a main course and a dessert. Our chefs will change the dishes daily, that's why we do not have a list. Let us know if you don't like something and we will tailor the menu for you. And if you like an extra course, we'd be happy to get carried away.

90

This menu is also available all veggy, it costs 80 €