

# ANTIPASTI

Chicken liver parfait with hazelnuts and brioche 16  
+Smoked eel 10

Whipped potatoes, squid, mushroom and bottarga 19

Marinated amberjack salad 19

Mushrooms, dried apricots and chestnuts pie 19

Tuna tartare and fried shrimp 19

*Cover charge 3,5*

*Water "San Felice" 3*

# PRIMI

Trottole with ragout of the day 18

Pasta with beans and seafood 18

Pumpkin ravioli with butter and parmesan cheese 18

Tagliolini with crab 20

Risotto parmigiana and Chianti wine reduction 18

# SECONDI

Beef carpaccio and fries 25

Veal cheek, red wine sauce and mashed potatoes 27

Chicken with black truffle 28

Catch of the day with mushroom 25

Cuttlefish and chard "Arrabbiata" sauce 25

## **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: an appetizer composed of several dishes to share, a first course or a main course, which you can choose from a “a la carte” menu and a dessert.

65