
SALADS

SWEET GOAT CHEESE, LETTUCES, RADISHES AND CHERRIES (7)	€ 15
FREE-RANGE EGG, ZUCCHINI AND ZUCCHINI BLOSSOMS WITH SOFT POTATO CREAM (3, 5, 7)	€ 16
BURRATA, DATTERINO TOMATO GAZPACHO AND BASIL EXTRACT (7, 12)	€ 16

OUR LAND

HAND-SLICED CURED HAM AND FOCACCIA (1, 7, 12)	€ 22
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FIRST COURSE

VEGETABLE AND LEGUME SOUP WITH PRODUCTS FROM OUR HILLS (1, 5, 9)	€ 18
CORN FRASCARELLI WITH DATTERINO TOMATOES, PEAS, GUANCIALE AND UMBRIAN PECORINO CHEESE (1, 3, 7)	€ 18
LASAGNA (1, 3, 5, 7)	€ 20

COOKED & RAW

FAVA BEANS AND CHICORY, TOASTED RYE BREAD, MONOCULTIVAR MARAIOLO EXTRA VIRGIN OLIVE OIL (1, 5)	€ 18
ARTICHOKE, SLOW-COOKED BEEF STEW, ITS REDUCTION, LIGHTLY SMOKED RICOTTA AND BLACK GARLIC (7)	€ 18
LOCALLY RAISED ROASTED COCKEREL, BREAD CRUMBLE, CRISPY LETTUCES AND MUSTARD CREAM (1, 3, 7, 11, 12)	€ 20
MARINATED VEAL CARPACCIO, ARUGULA, SWEET-AND-SOUR PIOPPINI MUSHROOMS AND SHEEP'S MILK GRANA CHEESE (7)	€ 22
EGGPLANT MILLEFEUILLE, YELLOW DATTERINO TOMATO SAUCE WITH SAFFRON AND BUFFALO STRACCIATELLA (7)	€ 22
SALT COD, ORGANIC CHICKPEAS, GLAZED SHALLOT AND ROASTED CHARD (1, 4, 7, 9, 12)	€ 22

DESSERT OF THE DAY

DAILY SELECTION OF DESSERTS FROM OUR PASTRY KITCHEN (1, 3, 7, 8)	€ 10
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