

## ANTIPASTI

### PUREE DI FAVE E FOGLIE

Broad bean puree, cime di rape, asparagus chicory, roasted fennel *Puglia* V / \* 12.50

### BURRATA D'ANDRIA

Apulian burrata, roasted artichoke, radicchio tardivo and baby capers, ogliarola organic olive oil *Puglia* V / \* 16.00

### SGOMBRO MARINATO

Citrus marinated mackerel, crunchy fennel and blood orange *Sicilia* \* 14.50

### CARPACCIO DI MANZO

Seared organic beef carpaccio, toasted hazelnuts, 36 month-aged parmesan and winter leaves *Piemonte* \* 15.50

### TONNO CONIGLIO

Rabbit slow-cooked and marinated with garlic and sage, chick pea and pickle salad *Piemonte* \* 15.00

### CALAMARI SCOTTATI

Seared squid, warm Castelluccio lentil salad and chilli dressing *Veneto* \* 15.00

## PASTA E RISOTTO

### RISOTTO CON CAPESANTE E CIME DI RAPE

Risotto with seared scallops and cime di rape *Veneto* \* 22.50 / 26.50

### CASUNZIEI ALL'AMPEZZANA

Ravioli filled with beetroot and ricotta, butter and poppyseed sauce *Veneto* V 14.50 / 18.50

### PIZZOCHERI DELLA VALTELLINA

Buckwheat pasta ribbons with Swiss chard, potato, cabbage and bitto fonduta *Lombardia* V 14.50 / 18.50

### PAPPARDELLE AL RAGU' D'ANATRA

Pappardelle with duck ragout simmered in red wine and herbs *Toscana* 15.50 / 19.50

### SPAGHETTI CON GRANCHIO

Spaghetti with fresh crab, tomato, garlic, chilli and rocket *Campania* 16.50 / 20.50

## SECONDI PIATTI

### MERLUZZO CON PATATE E COZZE

Lightly salted fillet of roasted cod, potato, courgette, mussels and saffron *Puglia* \* 24.00

### ROMBO CON FINOCCHIO E CARCIOFI

Roast brill, fennel puree, roasted fennel and artichoke, olive salsa *Marche* \* 29.00

### FARAONA CON PEARA'

Breast of guineafowl, slow-cooked leg, pan-fried radicchio, peara' sauce *Veneto* 26.00

### FEGATO DI VITELLO CON CIPOLLATA UMBRA

Calves liver, cipollata umbra and asparagus chicory *Umbria* 24.00

### AGNELLO BIOLOGICO CON INFARINATA TOSCANA

Roast rack of organic lamb, slow-cooked shoulder, polenta with cavolo nero *Toscana* \* 32.00

## CONTORNI

### VEGETABLES

Spinach / Sautéed potato / Green beans 5.50

Deep-fried courgette 6.00

Vegetable selection 6.00

### SALADS

Mixed, Green, Tomato 5.00

Rocket and parmesan 6.00

Olives 3.50

STARTER SALAD 8.50

V Vegetarian

\* Non gluten-containing ingredients

Please advise us of any allergies

12.5% optional service will be added to the bill