

A P E R I T I F

Grappa Tonic
9

Negroni
12

Aperol Spritz
9

Gin Tonic
12

OUR MULTIGRAIN BREAD BAKED TODAY
WITH UNIQUE AGED SOURDOUGH
served with local organic salted butter
4

ARTISAN MEAT SPECIALTIES

8/15/24

We are happy to inform you about our selection today

S A L A D S A N D S T A R T E R S

Red shrimp ceviche with spicy pickled daikon and ginger ice
17

Tuna Carpaccio with tomatoes, cilantro, pickled chilis and capperini
19

Green salad with slices of juicy beetroot, soft Straccino cheese,
hazelnut and Wasabi ice cream
15

Vitello tonnato, sliced veal and tuna with creamy sauce
15

Beef tartare with egg yolk cream
15

Glazed Sicilian eggplant with spices, burrata,
and sweet & tangy tomato marmalade
15

Traditional Sicilian Caponata
12

Lightly marinated, homemade anchovies
with creamy Stracciatella cheese from Apulia
15

Pan-fried wild broccoli with basil Hollandaise sauce
and Pecorino Romano cheese
13

P A S T A

Tortelli with burrata
and truffle
25

Spicy Penne
all'Arrabbiata
15

Spaghetti
Cacio e Pepe
17

Spaghetti con Vongole Veraci (350 gr.),
famous pasta Gentile from Gragnano with clams
26

Ravioli del Plin, homemade pasta with beef and truffle
25

Homemade Mafalde with tender duck ragout
19

Mezzi Rigatoni with whole Atlantic lobster served in a pot to share,
for 2 persons
72

M A I N C O U R S E S

Seabass in beurre blanc
sauce with red caviar
29

Octopus, tomatoes, basil
and parsley
29

Halibut, capers, olives and
tomatoes
26

Lamb chops alla griglia with seasonal vegetables
29

Tender, grilled Pluma Iberica with Sicilian herbs
and nuts served with garlic confit
26

Ribeye steak and Tuscan potatoes with rosemary and garlic
(Dish served for a minimum of two persons, price for 100g)
12