

APPETIZERS

Cuttleish Sea Urchin Mayonnaise, Almond Milk, Red Turnip	16 Euro
“Come un’ Insalata di Mare” Shrimps, Mussels, Clams, Oyster Cream, Sea and Land Liquid Salad	16 Euro
Red Mullet With Colonnata Lard Roasted Artichoke and Cedar Cream	18 Euro
“Design” Of Raw Fish Piña Colada, Moscow Mule, Mojito Tonno, Tuna, Cuttlefish, Seabass, Salmon, Oyster and Red Shrimp	26 Euro
PRAWN BON-BON Prawns, Foie-Gras, Asetra Caviar, Campari and Melon Juice	20 Euro
Smoked Amber-Fish “Do It Yourself” Squaquerone Cheese, Dried Apricots, Cucumber and Orange Ice Slush	18 Euro
Crunchy Octopus Potatoes with Lemon and Water Ice of Garlic, Oil and Chili Pepper	16 Euro
Veal Tartare “Langhe” Hazelnuts, Campari and Chicken Bottarga	16 Euro
Culatello From Zibello (24 Months) Toasted Bread, Bastard Pear with Mustard and Sweet Garlic Butter	16 Euro
“Lollipop” Foie Gras With Chopped Almonds, Foie Gras Cutlet Quince Apple and Cooked Fig Juice	18 Euro

FIRST COURSES

Cappelletti Stuffed With Lobster Soft cauliflower with curry, anchovy crumbs and burnt lemon powder	19 Euro
Risotto With Scallops And Caviar with wild Herbs of Land and Sea (2 people)	18 Euro
“Linguine Pasta” With Pink Shrimps with Coral Butter, Chives and Lime	16,50 Euro
“Tortelli Pasta” Stufed With Peppered Mussels Little ball of Sweet Garlic	16 Euro
“Paccheri Pasta” Whit Bottarga Of “Moletto” Fish Fish Entrails, Seafood salad and Licorice	16 Euro
Spaghetti With Sheep’s Milk Cheese And Black Pepper Cuttlefish Tagliatella Pasta with Wild Fennel	16 Euro
“SMOKED GRAIN” RAVIOL PASTA Burrata, Basil, Baked Tomato and Green Beans	16 Euro

MAIN COURSES

Roasted Umbrine Iceberg Salad, Liver and Aged Vinegar	24 Euro
Bonito Tataki Pickled Vegetables in Different Textures, Bread and Burrata from Puglia	24 Euro
Roasted Veal’s Sweetbreads And Modena I.G.P. Black Cherries Port Sauce, Shallot, Mushrooms and Peanuts	23 Euro
Roasted Seabas Fresh Fava Bean, Green Peas, Artichoke and Pecorino Cheese	24 Euro
Grilled Fish Sole Fish, Prawns, Gilt Head, Squid on a Stick, Sauteed Chard	26 Euro
Veal Cheek In Dark Gravy Potato Froth, Baby Spinach and Pop Corn	23 Euro

DESSERTS

Cheeses Pecorino Flakes Seasoned Underground, Quince Apple and Pan Brioche	10 Euro
Tiramisù dissociated with Boiling-Hot Coffee	9 Euro
White Chocolate Ganache And Lemons Squacquerone ice cream "soft cheese of the area" and Rucola	10 Euro
Millefeuille Aubergines On a Dried fig Bavaroise Cream with a Sour Yogurt Sauce	9 Euro
Gratta Checca "Red Fruits Granita" with Strawberries, Pimpinella and Fruit Coulis	10 Euro
The Road "Emilia" Squacquerone, Nectarine Peach, Eerbs, Balsamic Vinegar and Sour Cherries	9 Euro
My Land.... "Puglia" Almond Ice Cream, Prickled Pears, Sheep Ricotta, Candied Lemon, Oregano and Oil	10 Euro
Ice Creams - Langhe Hazelnut - 80% Chocolate - Bronte Pistachio - Madagascar Vanille	7 Euro

GRAN MENÙ

Menù Expressionism The welcome from the kitchen / 6 Courses	75 Euro
Menù Revolution The welcome from the kitchen / 4 Courses	59 Euro
Menù In High Sea The welcome from the kitchen / 4 Courses	60 Euro

FOR CHILDREN

The restaurant has a dedicated menù, adults who want to taste this menù will have a variation in quantity and price.

ALLERGIES

The restaurant is equipped for allergies and food intolerances.