

STARTERS

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| SEABASS CARPACCIO, “LECHE DE TIGRE” SAUCE AND CRUNCHY CORN | 22 |
| CATALANA ^{STYLE} WITH MANTIS SHRIMPS, CUTTLEFISH AND SHELLFISH | 24 |
| BEEF TARTARE, FRESH SPINAC AND VINAGRE DRESSING | 20 |
| SANT’ ERASMO VEGETABLES, POTATO FOAM AND TOMATO POWDER | 18 |

FIRST PLATES

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| SQUID INK TAGLIOLINI ^{PASTA} WITH SEAFOOD AND SMOKED BELUGA | 29 |
| BRAISED BEEF TORTELLI, BUTTER, PARMESAN AND FINE BLACK TRUFFLE | 28 |
| FUSILLI ^{PASTIFICIO SOLDATI PASTA} WITH COURTYARD RAGOUT AND PECORINO CHEESE | 24 |
| CREAM&ROASTED PUMPKIN AND HERBS FLAVORFUL CROUTONS | 18 |

MAIN COURSE

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| THE DAILY CATCH FILET, SEASONAL VEGGIES AND CORIANDER OIL | 35 |
| GRILLED OCTOPUS TENTACLE, CRUSCO PEPPER AND BLACK GARLIC MAYONNAISE | 28 |
| BEEF CHEEK, ITS GRAVY, POTATO FOAM AND SHALLOT | 30 |
| ARTICHOKE, PARSLEY & GARLIC SAUCE AND BREAD CRUMBLE | 24 |

DESSERT & CHEESE

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| CHIC TIRAMISÚ | 12 |
| PISTACHIO PARFAIT, WILD BERRIES SAUCE AND CHOCOLATE CRUMBLE | 12 |
| CAPRESE CUPCAKE RHUM & ORANGE CUSTARD CREAM | 12 |
| ITALIAN CHEESE SELECTION | 18 |

We inform our kind costumers that our dishes may contain particular ingredients which cause allergic reactions or may not be compatible with diets.
We therefore invite to inform our staff of any allergies and consult the table of ingredients. EC Reg. 1169/2011
In additino we would like to inform you that in this restaurant reuse seasonal raw materials which are frozen at origin in order to preserve their organoleptic qualities.