



LA CARTA

ANTIPASTI

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|--|-------------------|------|
| Wafer di Scampi, Mandorla Amara, Datterini e Limone | (2, 8, 9, 13) | € 30 |
| Crudo di Mazzancolla, Albicocca alla Brace, Zenzero e Origano | (8) | € 30 |
| Seppia, Carota, Aglio Nero, Bitter e Fiori di Sambuco Macerati | (5, 7, 13) | € 28 |
| “Battuta di Scottona, Lamponi, Cipollotto sui Carboni e Capperi d’Orsino | (2, 11, 13) | € 30 |
| Melanzana, Gran Cru di Grotta, Noci e Levistico | (2, 3, 7, 12, 13) | € 28 |

PRIMI PIATTI

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|--|-------------------|------|
| Cappello del Prete di Latte, Riccio di Mare, Tuorlo sulla Cenere e Tartufo | (3, 4, 9, 11, 14) | € 32 |
| Spaghetti “Burro e Oro”, Aringa e Foglia di Fico | (3, 5, 9) | € 25 |
| Cappelletti di Faraona, Ravigliolo, Stridoli e Porcini | (3, 7, 9) | € 27 |
| Capelli d’Angelo Tiepidi, Crescione, Ostrica e Salicornia | (4, 9, 13) | € 25 |
| Riso, Peperoni, Ribes e Verbena | (5, 12, 13) | € 25 |



LA CARTA

SECONDI PIATTI

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|--|--------------|------|
| Astice, Bagna Cauda, Cerfoglio e Ravanello | (3, 8, 13) | € 38 |
| Rombo, Porro, Mandorla e Rucola | (2, 3, 5, 9) | € 33 |
| Trota, Lattuga, Caviale di Muggine e Lievito Tostato | (3, 5, 13) | € 33 |
| Agnello, Pesca, Rosa e Fagiolini | (13) | € 30 |
| Piccione, Fico, Nocciola e Senape | (2, 7, 11) | € 37 |

DOLCI

| | | |
|---|----------------------|------|
| Crêpes Suzette, Mou all'Arachide e Gelato all'Earl Grey | (1, 2, 3, 9, 13, 14) | € 16 |
| Fava di Tonka, Pomodoro e Nigella | (3, 13, 14) | € 14 |
| Cocomero, Mandorla e Vermouth | (2, 13, 14) | € 14 |
| Lamponi e Ghiacciato di Caffè di Cicoria | (2, 3, 9, 14) | € 14 |

Panificazione e Coperto

€ 5



À LA CARTE

STARTERS

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|---|-------------------|------|
| Shrimp Wafer, Bitter Almond, Cherry Tomatoes and Lemon | (2, 8, 9, 13) | € 30 |
| Raw Prawn, Grilled Apricot, Ginger and Oregano | (8) | € 30 |
| Cuttlefish, Carrots, Black Garlic, Bitter and Steeped Elderflowers | (5, 7, 13) | € 28 |
| “Scottona” Beef Tartare, Raspberries, Spring Onion cooked on Coals and Ramson Capers | (2, 11, 13) | € 30 |
| Eggplant, “Gran Cru di Grotta” Aged Cheese, Walnuts and Lovage | (2, 3, 7, 12, 13) | € 28 |

FIRST COURSES

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|--|-------------------|------|
| Cappello del Prete Pasta Stuffed with Milk, Sea Urchin, Yolk on Ash and Truffle | (3, 4, 9, 11, 14) | € 32 |
| “Butter and Gold” Spaghetti Pasta, Herring and Fig Leaf | (3, 5, 9) | € 25 |
| Cappelletti Pasta stuffed with Guinea Fowl, “Raviggiolo” Fresh Cheese, “Stridolo” Spontaneous Grass and “Porcini” Mushrooms | (3, 7, 9) | € 27 |
| Lukewarm “Capelli d’Angelo” Thin Spaghetti, Watercress, Oyster and Samphire | (4, 9, 13) | € 25 |
| Rice, Peppers, Currant and Vervain | (5, 12, 13) | € 25 |



À LA CARTE

SECOND COURSES

| | | |
|---|--------------|------|
| Lobster, "Bagna Cauda" Piedmont Sauce, Chervil and Radish | (3, 8, 13) | € 38 |
| Turbot, Leek, Almond and Rocket Salad | (2, 3, 5, 9) | € 33 |
| Trout, Lettuce, Grey Mullet Caviar and Toasted Yeast | (3, 5, 13) | € 33 |
| Lamb, Peach, Rose and French Beans | (13) | € 30 |
| Pigeon, Fig, Hazelnut and Mustard | (2, 7, 11) | € 37 |

DESSERTS

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|--|----------------------|------|
| Suzette Crêpes, Peanut Mou and Earl Grey Ice Cream | (1, 2, 3, 9, 13, 14) | € 16 |
| Tonka Bean, Tomato and Nigella Powder | (3, 13, 14) | € 14 |
| Watermelon, Almond and Vermouth | (2, 13, 14) | € 14 |
| Raspberries and Frozen Chicory's Coffee | (2, 3, 9, 14) | € 14 |

Homemade Bread and Cover Charge € 5



LISTA ALLERGENI ALLERGEN LIST

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| 1. Arachidi e Derivati Peanuts and Derivatives | 8. Crostacei Crustaceans |
| 2. Frutta a Guscio Nuts | 9. Glutine Gluten |
| 3. Latte e Derivati Milk and Dairy Products | 10. Lupini Lupin |
| 4. Molluschi Mollusks | 11. Senape Mustard |
| 5. Pesce Fish | 12. Sedano Celery |
| 6. Sesamo Sesame | 13. Anidride Solforosa e Solfiti Sulphur Dioxide and Sulphites |
| 7. Soia Soy | 14. Uova e Derivati Eggs and Derivatives |

