SELECTION	
MANGALICA PROSCIUTTO (13)	€ 13.00
SELECTION OF RAW MILK CHEESE (1,8,9,13)	€ 14.00
ANTIPASTI	
OCTOPUS WITH PEANUT FOAM, CONFIT TOMATOES AND MELON (1, 2, 5, 8, 9, 10, 11, 13)	€ 16.00
"PAPPA AL POMODORO" (FRIED CAPERS, BASIL, SPRING ONIONS, MOZZARELLA CHEESE) (1, 3, 8, 9, 10, 13)	€ 12.00
OUR "CAESAR SALAD" (1, 3, 4, 5, 8, 9, 10, 12)	€ 14.00
PRIMI PIATTI	
RISOTTO VIALONE NANO CREAMED WITH OIL, CLAMS AND LEMON SAUCE (2, 4, 6, 8, 10)	€ 18.00
PASTA WITH FLOWERS, GOAT CHEESE CREAM, AUBERGINE AND TOMATO SAUCE (1, 3, 8, 10, 12)	€ 16.00
LINGUINE PASTA COOKED IN BELL PEPPER WATER, GARLIC CREAM, BREAD CRUMBLE AND SMOKED BACON (1, 8, 9, 10)	€ 16.00
SECONDI PIATTI	
MACKEREL, FOIE GRAS AND PINEAPPLE (1, 2, 4, 6, 9, 10)	€ 22.00
LAMB CRAPINETTE, ALMOND SAUCE AND SPINACH (1, 3, 5, 8, 9, 10, 12)	€ 20.00
AMBERJACK WITH FENNEL, SMOKED PROVOLA CHEESE AND BASIL (2, 4, 6, 8, 9, 10)	€ 24.00
DESSERT	
ALMOND PASTRY, APRICOTS AND NECTARINES (1, 3, 5, 8, 9)	€ 10.00
FRESHNESS (1, 3, 5, 8, 9)	€ 10.00
CHOCOLATE AND COCONUT (1, 3, 5, 8, 9, 11)	€ 10.00

## DRESS CODE

Both casual and casual elegant styles are appropriate for the restaurant atmosphere. Shorts and slippers are not permitted

In accordance with Reg. EU 1169/2011, please note that dishes on the menu may contain the following products and/or their derivatives which can cause allergies or intolerances.

## **LIST OF ALLERGENS**

- 1. Cereals containing gluten: wheat, rye, barley, spelt, kamut or their hybridised strains and products thereof (including flours)
- 2. Crustaceans and products thereof
- 3. Eggs and products thereof
- 4. Fish and products thereof
- 5. Peanuts and products thereof
- 6. Molluscs and products thereof
- 7. Soybeans and products thereof
- 8. Milk and products thereof (including lactose)
- 9. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof
- 10. Celery and products thereof
- 11. Sesame seeds and products thereof
- 12. Mustard and products thereof
- 13. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2
- 14. Lupin and products thereof

In addition to those dishes listed on the menu we inform you that any other dishes proposed by the kitchen may contain the following allergens: cereals containing gluten: wheat, rye, barley, spelt, kamut or their hybridised strains and products thereof (including flours), crustaceans and products thereof, eggs and products thereof, fish and products thereof, peanuts and products thereof, molluscs and products thereof, soybeans and products thereof, milk and products thereof (including lactose), nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof, celery and products thereof, sesame seeds and products thereof, mustard and products thereof, sulphur dioxide and sulphites, lupin and products thereof.

In accordance with Reg. EU 1169/2011, we inform you that all allergens may be present in dishes on the menu. We therefore suggest that before placing your order you advise us of any allergies or intolerances and we will be happy to help you select dishes that are suited to your dietary requirements