



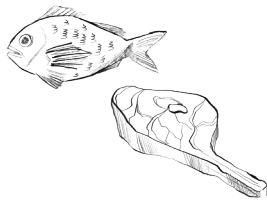
APERITIVO

- Fried Fine Claire oysters, citrus vinaigrette gel **4.50€/U**
- Mille-feuille bread, marinated peppers, smoked sardine, parsley butter **4.50€/U**
- Volta parmigiana, aubergine cream, confit tomato mayo, pesto **V 13€**
- Grilled artichokes, parmigiano, bottarga **11€**



DALL'ORTO

- Tomato salad, orange, hazelnut, ricotta salata, honey mustard vinaigrette **V/GF 13€**
- Mediterranean octopus salad, new potato, quail egg, confit tomato, olives, capers, ancient mustard vinaigrette **15€**
- Charcoaled organic vegetables, maresme peas, beetroot hummus, mint, yogurt, dill **V/GF 13€**



PRINCIPALI

- Ossobuco terrine, bone marrow, celeriac **GF 27€**
- Grilled market fish **GF MARKET PRICE**
- Iberian pluma, smoked aubergine, mint yoghurt, pomegranade, **GF 27€**
- Black Angus ribeye, truffled mash potato, padron pepper **GF 11€/100GR. [MIN 500 GR]**
- Hake, honey & miso glaze, baby carrot, swiss chard, dill & lemon sauce **24€**

PER ACCOMPAGNARE

- New Potatoes **V/VG/GF 5,5€**
- Bimi KM0 **V/VG/GF 6€**
- Carrots KM0 **V/VG/GF 5,5€**



PER INIZIARE

- Vilamala bread **3.5€**
- Focaccia Casera **4.5€**
- Comte **5€**
- Galmesano **5€**
- Coppa **5€**
- Mortadella **5€**
- Mix Andalusian Olives **3.5€**
- Mixed Board **16€**
(Comté, Coppa, Mortadella, Focaccia casera, olives)



TARTARE E CRUDI

- Veal tartare, tuna sauce, marrow, radish, capers **GF 15€**
- Stonebass tartare, cucumber, avocado, capers, beetroot **GF 15€**
- Smoked leek carpaccio, liquirice powder, romesco, balsamic, bagna cauda **12€**
- Black Angus roast beef, mizuna, comte', gibriche sauce **GF 14€**



PASTA

- Tagliolini "alle vongole", crispy focaccia **23€**
- Sardinian cullurgiones, pecorino, potato, mint, truffle **V 24€**
- Cannelloni, saffron bechamelle, demiglace **21€**

CHEF'S TASTING MENU

4 courses, including a glass of house wine
Curated by our chef

55€

Chef's favourite