

Starters

Product availability according to market availability

CRUDITÉ and COLD DISHES

<i>Eggplants Parmesan</i>	€ 14
<i>Calamari Croquettes and Red Prawns from Mazara del Vallo</i>	€ 16
<i>Squid ink Zucchini flowers with Buffalo, Provola cheese and Prawns</i>	€ 15
<i>Parma Ham 24 months and Buffalo Mozzarella</i>	€ 16
<i>Caprese of Buffalo Mozzarella DOP Tomato and Basil</i>	€ 15
<i>Italian starter: (Parma ham, Spianata Romana, salami, pork loin and cheese)</i>	€ 18
<i>Mussels Sauté with Datterino Tomatoes</i>	€ 19
<i>Orange Prawn and Avocado Salad</i>	€ 18
<i>Cuttlefish Salad with Citrus, Vegetable Crudités and Olive Crumble</i>	€ 18
<i>Selection of Cheeses with Honey</i>	€ 18
<i>Veal Tonned</i>	€ 18

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In the absence of fresh product due to lack of availability, fishing ban or weather conditions, a product frozen at origin () or blast chilled to ensure quality and safety, as described in the HACCP plan in accordance with EC Reg. 852/04 and EC Reg. 853/04, will be used.*

If you have any allergies or intolerances, please ask the staff for the allergen register.

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CRUDITÈ and COLD DISHES

<i>Oyster "Gillardeau"</i>	<i>2 pc.</i>	€	<i>14</i>
<i>Red prawns from Mazara del Vallo</i>	<i>each</i>	€	<i>6</i>
<i>Langoustine from Mazara del Vallo</i>	<i>each</i>	€	<i>6</i>
<i>Fresh Fish of the Day Tartare</i>		€	<i>18</i>
<ul style="list-style-type: none"><i>Fresh Black Truffle €</i>			
<i>Fresh Fish Carpaccio of the Day</i>		€	<i>18</i>
<ul style="list-style-type: none"><i>Fresh Black Truffle €</i>			
<i>Fennel Salad Citrus and Taggiasca Olives</i>		€	<i>14</i>
<i>Greek Salad</i>		€	<i>15</i>
<i>Wild Salmon Salad with Fresh Mango and Green Apple</i>		€	<i>18</i>
<i>Octopus Carpaccio with Citrus Rocket Salad and Marinated Onion</i>		€	<i>20</i>
<i>Beef Carpaccio, Rocket Salad and Parmesan</i>		€	<i>18</i>
<i>Caviar "Caviar Giaveri®"</i>	<i>gr.20</i>	€	<i>45</i>

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First Courses

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Tonnarelli in Amatriciana style € 14

Tonnarelli Carbonara style € 15

- *Fresh Black Truffle* €

Tonnarelli Cacio Pepe e Lime € 15

- *Fresh Black Truffle* €

Tonnarello Gricia € 15

Fettuccine di Farro with 4 Cherry Tomatoes, Basil € 15

Fettuccine di Farro with White Veal Ragout € 18

Green Lasagna with White Veal Ragout € 16

Our fresh pasta is homemade (Tonnarelli, Ravioli, Fettuccine)

First Courses

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<i>Spaghettone "Lagano" with Clams</i>	€ 18
• <i>and Bottarga</i>	€
<i>Tonnarello with Seafood</i>	€ 22
<i>Ravioli Twenty Yolks with Truffle</i>	€ 18
<i>Carnaroli" Risotto with Porcini Mushroom</i>	€ 18
• <i>Fresh Black Truffle</i>	€
<i>White Risotto "Carnaroli" with Shrimp Lemon and Saffron</i>	€ 18
<i>Tonnarello alla "Nerano" with Zucchini , Provolone and Mint Sauce</i>	€ 18
<i>Spaghettoni "Lagano" with Garlic, Oil, Chilli Pepper, Red Prawns and Caviar Sauce</i>	€ 29

Our fresh pasta is homemade (Tonnarelli, Ravioli, Fettuccine)

Main courses

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<i>Tripe Roman style</i>	€ 15
<i>1/2 Chicken with Rosemary and Rustic Potatoes</i>	€ 18
<i>Saltimbocca of Veal Roman style</i>	€ 18
<i>Marrowbone with Mushrooms</i>	€ 18
<i>Veal Escalopes with Truffled</i>	€ 20
• <i>Fresh Black Truffle</i> €	
<i>Beef Slices with Rucola Grana Padano and Balsamic Vinegar</i>	€ 22
<i>Lamb “Scottadito” style</i>	€ 26
<i>Sliced Beef Rucola and Datterino Tomatoes</i>	€ 28
<i>Fillet of Beef and Rustic Potatoes</i>	€ 32

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<i>Bites of Cod in Black tempura with Spring Vegetable Chips</i>	€ 20
<i>Grilled Salmon with Fennel Salad Oranges and Olives</i>	€ 20
<i>Fried Squid and Prawns in Tartara Sauce</i>	€ 20
<i>Fillet of Sea Bass with Braised Roman Lettuce and Lime Sour Cream</i>	€ 24
<i>Seared Tuna with Pistachios and Marinated Salad</i>	€ 24
<i>Roasted Octopus with Lemon Mashed Potatoes and Crispy Vegetables</i>	€ 24
<i>Grilled Prawns</i>	€ 26
<i>Mixed Grilled Fish</i>	€ 32

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Side Dishes

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<i>Roast Potatoes</i>	€ 8
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<i>French Fries</i>	€ 8
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<i>Chicory</i>	€ 8
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<i>Mixed Salad</i>	€ 10
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<i>Puntarelle with Anchovy Sauce</i>	€ 10
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Bread Basket € 5

Table Linen and Tableware Cleaning Service € 2 per person