

APPETIZERS

ARTICHOKE

Artichoke, broad beans and peas, sourdough bread croutons, dalmatian "prosciutto" -
13,00 €

COTTAGE CHEESE AGED IN SHEEP LEATHER

Cheese aged in sheep leather, domestic black olives, olive oil - 15,00 €

TUNA BELLY "ROASTFISH"

Tuna belly "roastfish", lacto-fermented strawberries, tamago mayonnaise - 19,00 €

LAND

Fried dough, cheese aged in sheep leather, prosciutto - 15,00 €

TARTAR

Beef, homemade mayonnaise, capers, anchovies, shallots - 18,00 €

ROAST BEEF

Beef, radish, relish, mustard seeds, chili oil,
demi glace-mayonnaise-mustard sauce - 19,00 €

SOUPS

SEASONAL SOUP

5,50 €

HOME-MADE PASTA AND RISOTTO

JERUSALEM ARTICHOKE RISOTTO *V

Jerusalem artichoke, rice, artichoke, spinach - 20,00 €

SLOW BRAISED BEEF RISOTTO

Beef, rice, grana padano - 22,00 €

RAVIOLI

Dalmatian prosciutto, mascarpone brown butter, sage, Parmigiano Reggiano - 21,00 €

'FEDATONI'

Homemade tortellini, langoustine 'scamp' meat, langoustine bisque, lemon zest - 27,00 €

SPICY SOUR CUTTLEFISH RAGOUT WITH GNOCCHI AND BROAD BEANS

Cuttlefish, gnocchi, broad beans - 21,00 €

MAIN COURSES

FISH FILLET *GF

Fish confit, caramelised cauliflower, beurre blanc with saffron,
oyster mushroom, seasonal vegetables - 30,00€

TUNA STEAK

Tuna steak , barley roasted in beetroot juice, wild chicory , pil-pil sauce , chilly oil - 34,00€

DUCK BREAST

Duck breast, celery mousse, jus, vegetables - 31,00 €

SLOW BRAISED BEEF SHORT RIB

Beef rib, potato mousse, vegetables, beef jus - 31,00 €

PICANHA

Picanha steak, demi glace sauce, caramelised onion, vegetables - 34,00 €

LAMB LEG “STEAK CUT”

Lamb, demi-glace, eggplant, creme fraiche, confit garlic, green chimichurri - 32,00 €

DESSERTS

SWEETS

Ask your waiter - 5,00 €

OTHERS

CHARITY LUNCH

Meal for the needy - 5,30 €

SIDE DISHES

SEASON SALAD - 4,50 €

SOURDOUGH BREAD - 1,50 €

GF - gluten free, V - vegetarian, VG - vegan

NOTICE - please if you have food allergies, inform the restaurant staff

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