

Let's Start

x1

x2

CHARCUTERIE PLATE

€ 7

€ 13

CHEESE PLATE

€ 8

€ 15

SELECTION OF LOCAL CHEESE and CHARCUTERIE

€ 12

€ 18

Combined with jam and homemade marinated vegetables

Extravaganza

RICE, POTATOES AND MUSSELS 

Potato mousse, mussel stew, puffed rice, basil

€ 10

GREEN BEANS AND CACIORICOTTA CHEESE  

Green beans, citronette with long pepper, sumac, cacioricotta cheese, olives

€ 10

MACKEREL, AUBERGINE, CHILLI  

Marinated and burnt mackerel, aubergine with mint and chilli

€ 12

CHICKPEA, TOMATO, CAPERS  

Hummus, variety of tomatoes, capers, oregano oil

€ 8

PEAS, CARDAMOM, ALMONDS  

Cold soup of peas marinated with cardamom, almond cream, herbs

€ 10

EGG, BACON, SMOKED SCAMORZA

Poached egg with tomato sauce, smoked scamorza, bacon

€ 8

First Courses

GNOCOCCO WITH SEAFOOD FROM THE SOUTH 

Homemade gnocco, Mediterranean fish from the south, fresh parsley

€ 14

TAGLIOLINO PASTA, CHICKEN BROTH, SHRIMP 

Homemade only yolk Tagliolino, chicken broth, raw shrimp, lemon

€ 16

CREAMED RICE  

Creamy rice with red pepper, goat cheese, oregano

€ 12

HOMEMADE MARITATI 

Local homemade pasta, fresh tomato sauce, cacioricotta cheese, basil

€ 10

Main Courses

CHICKEN, BLACK GARLIC, LAMB'S LETTUCE, ANCHOVIES EMULSION 

Chicken leg and breast, lamb's lettuce, anchovies emulsion and grated fermented garlic

€ 14

SEA BREAM, CHICORY, OLIVES  

Foil baked filet of sea bream, wild chicory, sage and olives

€ 16

OCTOPUS, CACIOCAVALLO CHEESE AND COFFEE 

Seared octopus, caciocavallo cheese, coffee reduction

€ 16

SAUSAGES, BABY SPINACH, BLUE CHEESE 

Pork sausage chunks, baby spinach and blue cheese, white wine, new potatoes

€ 14