

Starters

- Grilled octopus with smoked bell pepper cream and puffed amaranth €13.50
- Hand-cut beef carpaccio with aged parmesan cream, caper and shallot dressing €12.50
- "Risotto" of local potatoes with Pecorino Romano I.G.P., fresh vongole and local thyme €11
- Thin sliced local Stonebass, smoked soy sauce, coriander oil and red quinoa crunch €12.50

Mains

- Milk-fed veal with Cantabria Anchovy dressing, charred spring onion and toasted almonds €25
- Grilled tuna with black garlic dressing, bimi and roasted shallots €23
- Pigeon from Modica with Maltese figs and aged Pecorino, marjoram dressing €28
- Beef Ribeye with Japanese aubergines, puffed buckwheat and Miso jus €34