



Octopus BBQ.....	€ 22,00
"Luciana" sauce, mashed potatoes with Salina capers	
"Beccafico" Quail.....	€ 25,00
Kataifi dough nest, aubergine cream and figs	
Pane e Pannelle (chickpea our pancakes).....	€ 22,00
Raw Red Prawn, Lemon Ricotta and Lettuce	
Egg cooked at 63 degrees.....	€ 24,00
Wild mustard, Goat Robiola mousse and Bianchetto truffle	
"Cottaia" fava beans soup.....	€ 18,00
Field Vegetable, Ricotta and Toasted Bread Crumbs	
"Pastificio Mancini" Pasta.....	€ 24,00
Turnip greens, Black broccoli, Cantabrian anchovies, Ragusano cheese	
Tortelli.....	€ 25,00
Rabbit Ragout, Tuma Persa cheese	
"Pastificio Mancini" Spaghetti.....	€ 30,00
In "Bouillabaisse" sauce, Raw scorpionfish, Orange powder	
Lamb.....	€ 38,00
Sirloin, Celeriac and Black Cabbage	
Beef Cheek.....	€ 29,00
Mashed Potatoes with Salina Capers, Savoy Cabbage	
Sea Bass Fillet.....	€ 33,00
Baked Eggplant, Squid ink and Fish Sauce	
Grouper.....	€ 37,00
in Flavored Bread Crust, Bochot Mussel Sauce Alcoholic Misticanza in Aquaponics and Almond	

*For a correct experience in our restaurant we do not serve less than two courses per guest per diner.

Service € 5