

Menù



Meat courses

Appetizers

Beef carpaccio with tarallo powder and Norcia black truffle 🌿	€16,00
Battipaglia burrata, Cantabrian anchovies and black bread croutons	€18,00
San Prospero Culatta ham, melon spheres and fried piada 🌿	€15,00

First dishes

Paccheri "Pasta di Stigliano" with courgette zest, crispy bacon and casciotta cheese from Urbino	€16,00
Mera5 risotto with cheese and PEARS and guinea fowl demi-glace 🌿	€16,00
Lasagnetta alla Norma and rocket pesto	€14,00

Second courses

Fillet Rossini style with Périgueux sauce 🌿	€22,00
Rack of lamb with Provençal herbs with shallot confit on Jerusalem artichoke purée 🌿	€20,00
Beef cheeks cooked at low temperature glazed with Amarone wine 🌿🌿	€18,00





* Our second courses are always accompanied by seasonal side dishes

🌿 Gluten free
🌿 Lactose free

Every day, to guarantee seasonality and freshness, our Chef will offer you dishes with the support of our splendid sea and the passion that has always accompanied us.

Fish courses





Appetizers

Raw scampi with Sorrento lemon gel and basil sponge 	€22,00
Mullet tartare with avocado and grilled pepper mayonnaise  	€18,00
Tuna Tataki with algerian sauce and peppermint 	€18,00



First dishes

"Pasta di Stigliano" spaghetti with rock base and parsley powder	€18,00
Tagliolini creamed with shellfish butter with red prawn tartare and lemon scent	€20,00
Grouper tortello with cherry tomatoes, prawns and fried artichoke	€18,00

Second courses

Ingot of sea bass, soy sauce and peach gel  	€20,00
Grilled salmon escalope, tzatziki sauce and mango pearls 	€18,00
Low temperature grilled octopus tentacles with thyme potato sauce 	€20,00

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Dessert

Dark chocolate sphere with fig cream with a mango heart	€8,00
Tartlet with chantilly cream and berries	€7,00
Lemon delight with mint dressing	€7,00
Pistachio très bon with chocolate icing	€7,00
Chef's tiramisu	€7,00

