



à la carte

To start

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| Mountain egg, Pallone di Gravina DOP foam, asparagus and olive dust ^(1,3,7) | 28 |
| Cuttlefish, organic chickpeas from Murgia in dual consistency, laurel dust and sumac ^(7,9,11,14) | 28 |
| Crudit  of red shrimp, Kaluga caviar, sesame wafer, pappa al pomodoro and buffalo mozzarella ^(1,2,3,4,7,9, 10,11) | 30 |
| Beef tartare, mustard ice cream and Florus-flavored foie gras ^(3,9,10) | 28 |

Pasta and risotto

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| Risotto Riserva "San Massimo", scampi, lemon and marjoram compote ^(2,7,9) | 32 |
| Organic spaghettoni Dimitria, slipper lobster, fava beans, zucchini flower and lime ^(1,2,9,14) | 26 |
| Tortello maremmano... my way ^(1,3,7,9) | 26 |
| Fagottelli with buffalo mozzarella, estragon, escarole pesto and marinated sardines ^(1,3,4,7,14) | 26 |

Main courses

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| John Dory steak, carrots, cilantro and bell pepper ketchup ^(2,4,9) | 38 |
| Variation of local lamb, seaweed, sea food and Brunello sauce ^(2,9,14) | 40 |
| Farm to table beef tagliata, smoked eggplant, arugula jelly and BBQ sauce ^(2,9) | 36 |
| Pigeon from Laura Peri, rhubarb, glazed shallot and mustard seed sauce ^(2,9) | 38 |

Cheese

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| Tasting of cheese accompanied by jams, mustard fruits and nut bread ^(1,7,8) | 26 |
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