

## STARTERS

_ THE SHRIMP SKEWER	15€
grilled with corn and corn flakes, parmesan cream sauce	
_ THE SEAFOOD SALAD	16€
with white catch of the day, crudités of vegetables and sprouts	
_ STUFFED CALAMARI	18€
with spicy sausage and granny smith apple on hummus and rosemary	
_ CARAMELIZED CHÈVRE	14€
with honey and hazelnuts on velvety zucchini sauce	

## PASTA

_ TAGLIOLINI WITH CUTTLEFISH INK	20€
with lemon, bluefin tuna tartare and caper powder	
_ SPAGHETTO ALLA CHITARRA	22€
with clams , seafood asparagus and mullet roe	
_ HOMEMADE VIOLET POTATO GNOCCHI	20€
with lemon cuttlefish, shrimp and pea puree	
_ I PACCHERI DI GRAGNANO	18€
with eggplant cream, burrata straciatella and mint	

## MAIN COURSES

DEEP FRYING FISH	25€
calamari, shrimp and vegetables tempura	
_ CATCH OF THE DAY	25€
pink grapefruit's juice, with mango bits and black olive powder	
_ THE BAKED MONKFISH	25€
with bacon, turmeric mashed potatoes and vermentino sauce	
_ THE BEEF TAGLIATA	22€
with seared spinach and herbs flavoured potatoes	
_ THE PIGLET BELLY	20€
cooked at low temperature with creamy ginger carrot	

## DESSERTS

_ MOUSSE CHEESECAKE	10€
with strawberry and basil confit, served with coconut sorbet	
_ THE APRICOT	10€
with thyme-lemon cream and muesli-almond crumble	
_ THE BLACK FOREST 2.0	10€
creamy fior di latte, chocolate and morello cherry	
_ MADAGASCAR VANILLA MOUSSE	10€
with exotic fruit confit and rum and honey flavoured biscuit	
_ PASTRY DELIGHT	10€
citrus scented, served with orange blossom mousse and pistachio bits	