



Light Lunch

From 12:30 p.m. to 2:00 p.m.

We kindly ask you to inform our staff of any allergies or intolerances, as we cannot guarantee the absence of cross-contamination of allergens. If you wish to consult the allergen book, please do not hesitate to ask our dining room staff. Some raw ingredients may be frozen at origin or frozen on-site depending on market availability.

Prices are expressed in Euros

Starters

MARINATED ANCHOVIES [1,4,8,9]	22
Red Tropea onion – Crispy taralli – Green apple and lime cream	
TRADITIONALLY STUFFED MUSSELS [1,2,3,7,9,14]	20
EGGPLANT PARMIGIANA [1,3,7]	18
Parsley powder – Salted ricotta	

First Course

POTATO GNOCCHETTI WITH LANGOUSTINES AND BASIL [1,3,7,9]	26
FETTUCCHINE WITH SEA URCHIN [1,2,3,4,7,9,12,14]	28
Bottarga – Lemon Zest	
SPAGHETTI ALLA CARBONARA [1,7]	24
FETTUCCHINE WITH PESTO, FRESH RED PRAWNS AND BURRATA	26

Second Course

RED GURNARD IN A POTATO CRUST [4,7,9] Herb emulsion – Baby vegetables	28
BEEF TENDERLOIN IN A LARD CRUST [1,3,6,7,8,9,10] Seasonal mushrooms – Potatoes – Truffle	36
WHOLE CATCH OF THE DAY (minimum 2 people) [4]	15/h
FRIED SEAFOOD [1,2,3,4,7,9,12,14]	30

Dessert

LEMON DELIZIA [1,3,12]	14
ICE CREAMS AND SORBETS FROM THE GULF OF POETS [1,3,7,12]	12
FRUIT TART [1,3,12] Poppy seed cream – Fresh seasonal fruit	14