



*The Restaurant*

*Appetizers*

- Tropea onion b.t. pecorino cream 12.00*
- Marchigiana tartare marinated in raspberries and hazelnuts 15.00*
- Carpaccio of marinated angus, fennel and orange 13.00*
- Low temperature egg on pea cream and crunchy vegetables (veg) 13.00*
- Spheres of scampi, caviar and citrus fruits 16.00*
- Ascolana olives, cremini and fried vegetables 15.00*

*First Courses*

- Calamarata with express rabbit ragout 16.00*
- Tonnarelli with green bean pesto, mint, pecorino cheese and dried fruit 14.00*
- Mirò risotto with seasonal vegetables 17.00*
- Spaghettoni with fresh tuna, olives, capers, tomato 17.00*
- Ravioli with aubergine, cherry tomato and salted ricotta 16.00*

*Second Courses*

- Guinea fowl braised in grand marnier 18.00*
- Beef fillet with porcini mushrooms 25.00*
- Pork cube with red fruits 18.00*
- Braised swordfish, tempura endive, spicy mayonnaise 18.00*
- Lamb sirloin on minted aubergines 20.00*

*Desserts*

- Passion fruit and mango spheres, pineapple and coconut sauce 8.00*
- Trio of rum and black cherry chocolates 8.00*
- Rectangle of dark chocolate, pistachio and salted caramel 8.00*
- Bavarian pistachio, raspberry and crumble 8.00*

