

APERITIVO

Burro montato e pane a lievito madre ¹⁻⁷ 7

Pan y tomate ¹ 6

Giardiniera homemade ⁹⁻¹² 7

Selezione di formaggi a latte crudo ⁷ 15

Fiocco di prosciutto 14

ANTIPASTI

Carpaccio di tonnetto mediterraneo, fragole fermentate e vinaigrette al sambuco ⁴ 15

Spiedino di salsiccia di bufala , salsa xo e gomasio di arachidi ¹⁻⁶⁻¹¹ 14

Shokupan con lingua, peperoni arrosto e salsa verde ¹⁻³⁻⁴⁻⁹ 4 cad

Cipolla dolce di Margherita di Savoia, gratinata al pecorino e menta, fondo vegetale e aceto balsamico ¹⁻⁷⁻⁹⁻¹² 14

MAIN

Spaghettoni Mancini, burro al limone fermentato, acciughe del Cantabrico e crumble di pane ¹⁻⁴⁻⁷ 18

Cavatelli, pesto di peperoni e noci, menta e ricotta di Mustia affumicata ¹⁻⁷⁻⁸ 16

Animelle, salsa mugnaia, asparagi ripassati ⁷ 20

Seppie, crema di fave, cicoria ripassata e ciliegie ¹⁴ 25

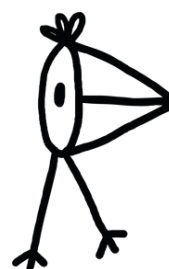
Lattuga arrosto, salsa di anacardi e menta, mirtilli rossi marinati ⁸ 16

DESSERT

Dolce del giorno ¹⁻³⁻⁷⁻⁸ 7

Acqua 1.5

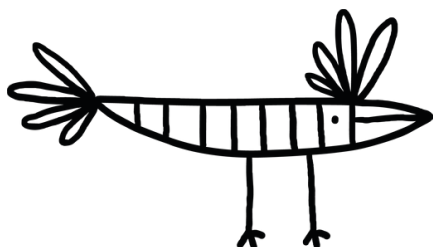
Pane a lievito madre ¹ 2



ALLERGENI

1. Glutine 2. Crostacei e derivati 3. Uova 4. Pesce e derivati 5. Arachidi e derivati 6. Soia e derivati 7. Latte e derivati 8. Frutta a guscio e derivati 9. Sedano e derivati 10. Senape e derivati 11. Semi di sesamo e derivati 12. Anidride solforosa e solfiti 13. Lupino e derivati 14. Molluschi e derivati

*Alcuni prodotti sono surgelati all'origine o possono essere congelati in loco (mediante abbattimento rapido della temperatura) rispettando le procedure di autocontrollo ai sensi del reg. CE 852/04.



DINNER

APERITIF

Whipped butter and sourdough bread ¹⁻⁷ 7

Homemade Giardiniera ⁹⁻¹² 7

Selection of raw milk cheeses ⁷ 16

Fiocco di prosciutto 14

Pan y tomate ¹ 6

ANTIPASTI

Mediterranean tuna carpaccio, fermented strawberries and elderflower vinaigrette ⁴ 15

Buffalo sausage skewer, xo sauce and peanut gomasio ¹⁻⁶⁻¹¹ 14

Shokupan with tongue, roasted peppers and green sauce ¹⁻³⁻⁴⁻⁹ 4 each

Sweet onion from Margherita di Savoia, gratinated with pecorino and mint,
vegetable broth and balsamic vinegar ¹⁻⁷⁻⁹⁻¹² 14

MAIN

Mancini spaghettoni, fermented lemon butter, Cantabrian anchovies and bread crumble ¹⁻⁴⁻⁷ 18

Cavatelli, pepper and walnut pesto, mint and smoked Mustia ricotta ¹⁻⁷⁻⁸ 16

Sweetbreads, mugnaia sauce and asparagus ⁷ 20

Cuttlefish, cream of broad beans, sautéed chicory and cherries ¹⁴ 25

Roasted lettuce, cashew mint salsa, marinated cranberries⁸ 16

DESSERT

Dessert of the day ¹⁻³⁻⁷⁻⁸ 7

Water 1.5

Sourdough bread 1 2



ALLERGENS

1. Gluten 2. Crustaceans and derivatives 3. Eggs 4. Fish and derivatives 5. Peanuts and derivatives 6. Soy and derivatives 7. Milk and derivatives 8. Nuts and derivatives 9. Celery and derivatives 10. Mustard and derivatives 11. Sesame seeds and derivatives 12. Sulfur dioxide and sulphites
13. Lupin and derivatives 14. Molluscs and derivatives *Some products are frozen at source or can be frozen on site (by rapidly reducing the temperature) in compliance with self-monitoring procedures pursuant to EC Regulation 852/04.