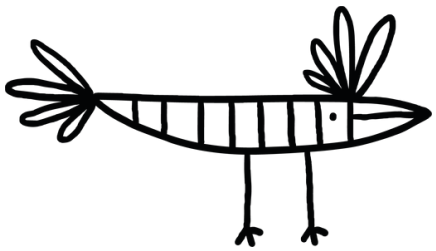


DINNER

PER INIZIARE

Burro montato all'alga nori e pane a lievito madre [1-7] 8

Giardiniera homemade [9-12] 7

Selezione di formaggi a latte crudo [7] 15

Capocollo della Tuscia 15

Panissa fritta, crescenza e salvia [7] 7

Acciughe del Cantabrico [4] 4.5 Cad

ANTIPASTI

Shokupan, salsiccia di bufala cruda, prugne, rafano e nocciole tostate [1-7-8-10-12] 15

Lingua croccante, salsa gribiche, cicoria variegata in agrodolce e capperi fritti [3-9-12] 15

Cipolla di Montoro arrosto, crema di Castelmagno, panure al burro nocciola e olio al levistico [1-7] 14

Taco, funghi cardoncelli, crema di anacardi, daikon marinato e salsa verde [1-7-8-12] 13

MAIN

Pasta e fagioli, olio al prezzemolo e pecorino irpino[1] 17

Cavatelli, ragù bianco di coniglio, cavolo nero e castagne [1-7] 18

Kofta , crema di sedano rapa, uva nera marinata e fondo vegetale al pepe lampong [7-9-12] 18

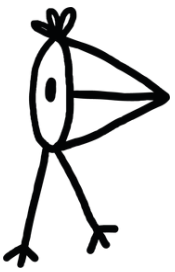
Orata di Orbetello, crema di cavolfiore affumicato e fondo al vermut [4-7] 25

Packchoi alla brace, crema di cannellini, salsa xo ai funghi e chips di topinambur [1-4-6-8] 16

DESSERT

Comté 14 mesi [7] 10

Dolce del giorno [1-3-7-8] 7



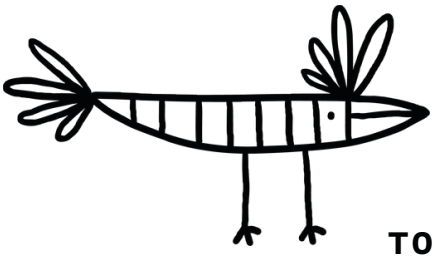
Acqua 1.5

Pane a lievito madre [1] 2.5

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

TO GET STARTED

Whipped butter with nori seaweed and sourdough bread [1-7] 8

Homemade Giardiniera [9-12] 7

Selection of raw milk cheeses [7] 15

Capocollo della Tuscia 15

Fried panissa, crescenza and sage [7] 7

Cantabria anchovies [4] 4.5 Cad

ANTIPASTI

Shokupan, raw buffalo sausage, plums, horseradish and toasted hazelnuts [1-7-8-10-12] 15

Crispy tongue, gribiche sauce, sweet-and-sour variegated chicory, and fried capers [3-9-12] 15

Roasted Montoro onion, Castelmagno cheese cream, hazelnut-butter breadcrumbs, and lovage-infused oil [1-7] 14

Taco, king trumpet mushrooms, cashew cream, marinated daikon, and green sauce [1-7-8-12] 13

MAIN

Pasta and beans, parsley oil and Irpinian pecorino cheese[1] 17

Cavatelli, rabbit ragù, black cabbage and chestnuts [1-7] 18

Kofta , celeriac purée, marinated black grapes, and vegetable jus with Lampong pepper [7-9-12] 18

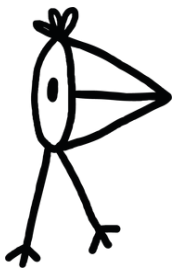
Orbetello sea bream, smoked cauliflower cream, and vermouth reduction [4-7] 25

Grilled bok choy, cannellini bean purée, mushroom XO sauce, and Jerusalem artichoke chips[1-4-6-8] 16

DESSERT

Comté 14 months[7] 10

Dessert of the day [1-3-7-8] 7



Water 1.5

Sourdough bread [1] 2.5

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.