

Starters...

The Pumpkin Flowers *

Flowers stuffed with aubergine, ricotta, mint, burrata guazzetto and confit tomatoes
(** 7)

€ 21

La Tartare

Beef fillet steak on roast marrow, anchovy dressing, mustard honey and pine nut wafer
(** 4-8-10) - Without wafer: (*)

€ 22

Mackerel *

Marinated mackerel, vegetable caponatina, beccafico sauce and spring onion pickles
(** 4-6-8-9-12)

€ 22

Il Patanegra iberico de Bellota

Iberian Patanegra 30 months, pan tomate, hazelnut bread pastry and rosemary
(** 1-7-8) - Without bread puff: (*)

€ 29

La Ricciola *

Raw amberjack, melon gazpacho, pink pepper plum
(** 4)

€ 25

Pasta and Soups

Il Risotto *

Riso Riserva San Massimo, pistilli di zafferano Mastri Speciali, riduzione di ossobuco e midollo in gremolada
(** 7-9) Vegan version also available

€ 22

Lo Spaghetto

Spaghetto monograno Felicetti monograno spaghetti with monkfish in cooking oil and marinade, herb-flavoured bread, mullet roe
(** 1-4)

€ 25

Gli Gnocchi

Gnocchi di semolino, ragù di coniglio tagliato al coltello all'ischitana, emulsione di pomodoro, e scarola
(** 1-7-9-12)

€ 22

La Fregola

Fregola mantecata with courgette scapece and their pesto, pecorino cheese and lemon gel
(** 1-7-8-12)

€ 22

Main courses

L'Uovo * Egg poche, cream of watercress and peas, isalatina of green beans, broad beans and mint (** 3)	€ 22
Il Cervo * Venison cooked rare, its jus, chicory ripassata, potato mantecata with confit leek, almonds and lemon (** 8-9-12)	€ 32
Il Pescato * Fish offered by the market with seasonal vegetables (** 4 and dependent on the recipe of the day - ask the wait staff)	€ 34
Il Foie Gras Foie gras escalope, raspberry chatney, long pepper and pan brioches (** 1-3-7-9-13) - Without pan brioche (*)	€ 29
Selection of five cheeses and compotes * (** 5-7-8-10-12 and allergens vary depending on the proposal - ask the wait staff)	€ 21
Cheese of your choice (price per piece) (** 5-7-8-10-12 and allergens vary depending on the proposal - ask the wait staff)	€ 5

Desserts

The Vico Mercati Ice Cream and Sorbet* (** 3-7)	€ 10
The Lemon Curd Lemon curd cream and its sauce, limoncello sponge cake and Italian meringue (**1-3- 7)	€ 10
Il Tiramisù Mascarpone cream, cocoa marquise and coffee (** 1-3-7) also available Gluteen Free	€ 10
La Peach White chocolate and verbena, peach compote with raisin wine (** 7-8)	€ 10
(*) Gluten Free (**) Allergens - ask the staff for the table	
Service charge	€ 4

Some products are treated with rapid blast chilling (according to EC Reg. 852/04)

Information on the presence of substances or products which cause intolerances and/or allergies are available by contacting the Staff

Traditional Menù

The Grana Padano *

Teamed grana padano pudding
cream of carrot with lemon thyme
asparagus
(** 3-7)

The Risotto*

San Massimo's rice reserve
saffron pistils
with ossobuco and gremolada
(** 7-9)

The daisy cake

With cream ice cream and cherries
(** 1-3-7)

55€

The menu is intended for the whole table

(*) Gluten Free (**) allergens - ask the dining room staff for the table

Tasting Menù

Chef's free-hand route

7 courses -

80€

(Only for the whole table)

Any allergies to be communicated to the room staff when ordering

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**Information on the presence of substances or products
which cause intolerances and/or allergies are available by contacting the Staff**

1: Gluten

(cereals, wheat, spelt and khorasan wheat, rye, barley, oats or their hybridised strains, and products thereof)

2: Crustaceans and products thereof

(marine and freshwater: prawns, langoustines, crabs and the like or products thereof)

3: Eggs

(Eggs and products thereof: mayonnaise, emulsified, egg pasta)

4: Fish and products thereof

(food products where fish is present, even in small quantities and products thereof)

5: Peanuts and products thereof

(creams and dressings in which there is even in small doses)

6: Soybeans and products thereof

(derived products such as soy milk, tuff, soy noodles and the like)

7: Milk and products thereof

(any product in which milk is used: yoghurt, biscuits, cakes, ice cream and various other creams)

8: Nuts and products thereof

(almonds, hazelnuts, walnuts, cashew nuts, cashews, pecans, Brazil nuts, pistachios, macadamias, Queensland nuts and products thereof)

9: Celery and products thereof

(both in pieces and in preparations for soups, sauces and vegetable concentrates)

10: Mustard and products thereof

(it can be found in sauces and condiments, especially mustard)

11: Sesame seeds and products thereof

(whole seeds used for bread, flours that contain it in minimal quantities)

12: Sulphur dioxide and sulphites

(sulfur dioxide and sulphites in concentrations higher than 10mg/Kg or 10mg/l expressed as SO₂ - used as preservatives, we can find them in: canned fish products, foods in vinegar, in oil and in brine, in jams, in vinegar , in dried mushrooms and in soft drinks and fruit juices)

13: Lupin and products thereof

(present in vegan foods in the form of: roasts, salami, flour and the like)

14: Molluscs and products thereof

(scallops, razor clams, scallops, mussels, oysters, limpets, clams, cockles, etc etc..)