

STARTERS

Homemade chips	5
Chicory, fennel, oranges, radishes, anchovy vinaigrette	6
Arancini, saffron, meat ragù	8
Silverside fish in saor, glasswort, white sesame Meatballs, tomato coulis	10
	13
Selection of cold cuts	14
San Filippo Cantabric anchovies, demi sel salted butter, croutons	15
Beef pastrami, pickles, mustard, crunchy bread	18
MAIN COURSES —————	
Pochè egg, crunchy vegetables, Parmesan's crumble	12 15
Offal's patè, pistachio, caramelized onion, Marsala sauce	18
Beef tartare, hollandaise sauce, hazelnuts, chive	
Shrimp tartare, almonds, aromatic salad	22
Herb's plin ravioli , saffron, orange	14
Spaghetti alla chitarra, fava beans, pecorino cheese, bacon	15
Fregola (pasta), mussels and clams, lemon, parsley	15
Pulled lamb, eggplant cream with paprika, yogurt, dill	16
Madama Bianca skirt steak and guacamole	18
Fish&Chips	20

Water, bread with sourdough and stone-ground flours, cover charge 2 euro



DESSERTS

A final note of sweetness



Cheeses selection, seasonal mustard	14
I omon galza gitrus garga gtraubarry's garbat	8
Lemon cake, citrus sauce, strawberry's sorbet	O
Ricotta, cedar, almond crumble, bergamot gel, Modica chocolate	8
Chocolate semifreddo, orange jam, granola	8
Caffé	2
Decaffeinato	2

Water, bread with sourdough and stone-ground flours, cover charge 2 euro