

## **STARTERS**

Homemade chips Fennel, agretti, oranges, radishes, anchovy vinaigrette	5
	6
Arancini, saffron, meat ragù	8
Silverside fish in saor, glasswort, white sesame	10
Meatballs, tomato coulis	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
Liver patè, pistachio, caramelized onion, Marsala sauce	15
Beef tartare, hollandaise sauce, hazelnuts, chive	18
Herb's plin ravioli , saffron, orange	14
Tagliatelle, 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



heeses selection, seasonal mustard	14
Cheesecake Basque, red fruits coulis	8
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