

RED MULLET (4) 55
TUNA STEAK (4) $\quad 70$
SLICED BEEF

ROOSTER

SAFFRON RISOTTO AND VEAL TONGUE (7,9) 44 Saffron risotto, laurel powder, veal tongue and fresh horseradish

VENETIAN "BISI E SEPA" RAVIOLI (1,3,4,7) 46
Home made raviolifilled with cuttlefish, peas, tomato sauce and parsley emulsion
"CRUDAIOLA" LINGUINE PASTA (VG) (1,7) $3^{8}$
Lemon flavored linguine, green and red tomatoes, lovage mayo, basil

## SALADS

## MOZZARELLA WITH TOMATOES AND BASIL (GF,V) (7)

34
Mozzarella di Bufala, marinated tomatoes and basil
$\operatorname{MIXED} \operatorname{SALAD}(1,8) \quad 22$

GRILLED VEGETABLES 22
OVEN-BAKED POTATOES 22

## DESSERTS

## LIKE A TARTATIN (1,3,7,8) <br> 24

$\operatorname{BAGIGIO}(1,3,7,8) \quad 24$
SELECTION OF OUR HOMEMADE SORBETS AND ICE CREAMS (7) 22

> (V) vegetarian - (VG) vegan - (GF) gluten-free Prices in euros, service included - VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnership
Information on Food Allergies: Some dishes and beverages may contain one or more of the I4 allergens listed in Annex II of Regulation (EU) No. u69.201 and subsequent amendments. The allergens and their derivatives are: (1) Cereals containing gluten, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. (2) Crustaceans, (3) Eggs, (4) Fish, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or
isinglass used as a clarifying agent in beer and wine (5) Peanuts, 6 ) Soy except: a refined soybean oil and fat 0 b) mived natural tocopherols F 306 , natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy-c) vegetable oils derived fron phytosterols and phytosterol esters based on soy, d vegetable stanol esters produced from soobean oil sterols. 7 Milk, except:a whey used in the dyction of alcoholic distillates, including agricultural e ethyl alcohol; b lactiol. 8 Nuts, namely almonds (Amygdalus communis L ) hazelnuts (Corylu avellana), walnuts (Juglans regia), cashews (Anacardium occidentale, pecans (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), avellana), walnuts Juglans regia, cashews (Anacardium occidentale, pecans Carya ilinoinensis (Nangenh.) K. Koch, Brazi nuts (Bertholletia excelsa)
pistachios Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, 14 Mollusks. (*) And their derived products, to the extent that the processing they have undergone is not likely to increase the allergencicity level assessed by the Authority for the base product from which they are derived.
Pease consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverage
Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3 .
To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N . 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negativ emperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

