

To start

VIOLET PRAWN / SIGNATURE © 50

peach, fermented radish, pickled shallot, watermelon and strawberry gazpacho
(GF) (2,10,12)

TUNA TATAKI 45

avocado cream, cucumber in osmosis, mango, wasabi sponge, sesame sauce
(1,3,4,11)

BEEF TARTAR 40

Piedmont hazelnuts, parmesan, smoked buffalo mozzarella, truffle and quail egg
(1,3,7,8)

ROASTED MACKEREL 40

smoked aubergine, a variety of turnips, almond cream, salted caramel
(GF) (4,8)

POACHED EGG 35

bread and turmeric sauce, pecorino cheese mousse, aged balsamic vinegar
(1,3,7,12)

ORTO ROMAZZINO 35

tomatoes, eggplant, cherry tomatoes, pistachio cream, basil sauce
(GF,VG) (5,8)

Pasta and rice

FELICETTI SINGLE-GRAIN SPAGHETTONI / SIGNATURE 40

cacio cheese, pepper and lobster
(1,2,7,9)

FUSILLONI WITH TURMERIC 45

marinated red prawns and avocado
(1,2,7,9)

MALLOREDDUS WITH COURGETTES 40

yellow datterino tomato marinade with rosemary and burrata
(V) (1,7)

RISOTTO WITH BEETROOT 40

goat yogurt, yogurt powder
(V) (7,9)

MEZZI PACCHERI WITH CLAMS 45

Nieddittas mussels, date puree, courgette flowers
(1,7,14)

POTATO GNOCCHI 40

mussels, provolone cheese and pepper
(1,3,7,14)

To follow

PAVÈ SEA BASS / SIGNATURE 55
tomato crust, friggietello sweet peppers, sage broth
(GF) (4,7,9)

SALTED COD FILLET 55
butter sauce, pea cream, herb bread, lemon
(1,4,7,9)

VEAL CHEEK 50
crispy kale, peanuts, spinach sauce
(5,7,8,9,12)

TURBOT FILLET 55
burnt rosemary, pompia lemon, Salina capers, olives, courgette scapece
(GF) (4,7,12)

BEEF FILLET 55
foie gras escalope, grilled asparagus, Anghelu Ruju sauce
(1,7,9,12)

LAMB LOIN 55
scents of undergrowth, mushrooms, blueberries, currants, juniper extract,
Laconi truffle
(GF)

TOMATO COUSCOUS 38
roasted aubergine, pumpkin flower with tofu and almond cream
(VG) (1,8)

(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 partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 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 (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil 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 allergenicity level assessed by the Authority for the base product from which they are derived.*

Please 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 beverages.

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 negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.