

## **OUR THINKING**

I do not cook tradition, because I have too much respect of it...  
And I do not even revisit it... It would be a sacrilege.

The first protagonist... the raw material.

Instinct and taste... my combinations.

**ANDREA**

Reception... like feeling at home.

Sharing... the set table.

Importance... our guests.

**FRANCA**

## **INSTINCT**

### **Perfect deception**

Oyster, yogurt <sup>(1-3-4-7-14)</sup>

### **Sea breeze**

Sea urchin, provolone, citrus oil <sup>(1-2-4-7)</sup>

### **Purely instinctive**

Scampi, roasted pepper, saffron-infused acidic sauce <sup>(2-4-7)</sup>

### **Cric Croc 6.0**

Crispy seafood spaghetti, anchovy sauce <sup>(1-2-4)</sup>

### **Roast of fish**

Catch of the day, fish roast sauce, green beans <sup>(1-2-4-6-7)</sup>

### **Chef's Fashionable Mimosa**

Chocolate, pineapple <sup>(1-3-5-7-8)</sup>

€ 85,00 (Wine Pairing € 35,00)

## **CONTAMINATION**

### **A bit of Puglia, a bit of France**

Terrine of Apulian cheeses, summer truffle, onion <sup>(6-7)</sup>

### **The tradition**

Horse tartare, tartar sauce, mango, arugula <sup>(3-7)</sup>

### **Moving to Emilia**

36-month aged Parmigiano Reggiano risotto, oil, gin <sup>(1-7)</sup>

### **Sunday dish of the year 2022**

Local Stacchiodde, tomato, cacioricotta cheese, ghiavulicchio <sup>(1-7)</sup>

### **Cheek**

Oven-braised cheek, green pepper sauce, cucumber, vanilla carrot <sup>(6-7)</sup>

### **A classic**

Vanilla mille-feuille, melon, berries <sup>(1-3-5-7-8)</sup>

€ 85,00 (Wine Pairing € 35,00)

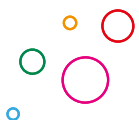
## **BETWEEN MEAT AND FISH 8 courses**

A combination inspired by the Chef from the two tastings

€ 105,00 (Wine Pairing € 45,00)

## **FULL IMMERSION 10 free hand courses of the Chef**

€ 125,00 (Wine Pairing € 55,00)



### **Tasting menus are served for the whole table.**

We apologize if sometimes we could say no, but it is to preserve the quality of our products, thank you. We wish you a nice experience.

*Andrea e Franca*

## THE CLASSICS AND OUR À LA CARTE PROPOSALS

### FISH DISHES

<b>Perfect deception</b> Oyster, yogurt (min. 2 pieces) <sup>(1-3-4-7-14)</sup>	€ 15,00 per piece
<b>Our own style cuttlefish</b> Porto Santo Spirito cuttlefish, salad, black garlic, mint <sup>(4)</sup>	€ 27,00
<b>From past to present</b> Spit-roasted eel, broad beans, leaves, fruit <sup>(4)</sup>	€ 27,00
<b>Lobster</b> Natural lobster, salted lemon, whipped butter, brioche <sup>(1-2-4-7)</sup>	€ 80,00

### FIRST COURSES

<b>Dissapore Risotto, born in 2018</b> Risotto, anchovy butter, soy, fish tartare, poor people's cheese <sup>(1-2-4-7-14)</sup>	€ 25,00
<b>Cric Croc 6.0</b> Crispy seafood spaghetti, anchovy sauce <sup>(1-2-4)</sup>	€ 25,00
<b>Sunday dish of the year 2022</b> Local Stacchiodde, tomato, cacioricotta cheese, ghiavulicchio <sup>(1-7)</sup>	€ 22,00
<b>From North to South</b> Horse brasciola agnolotto, raisins <sup>(1-3-7)</sup>	€ 26,00

### MEAT DISHES

<b>Cheek</b> Oven-braised cheek, green pepper sauce, cucumber, vanilla carrot <sup>(6-7)</sup>	€ 27,00
<b>Bacon</b> Stewed and crispy bacon, green apple, fennel <sup>(7)</sup>	€ 25,00
<b>Pigeon</b> Pigeon, oyster, port <sup>(4-14)</sup>	€ 28,00
<b>The tradition</b> Horse tartare, tartar sauce, mango, arugula <sup>(3-7)</sup>	€ 26,00

### DESSERTS

<b>Almond +4</b> 4 processes of Toritto almond <sup>(1-3-5-7-8)</sup>	€ 18,00
<b>Like the 90s</b> Cream ice cream, frozen fruit salad, Alchermes pudding, peanuts <sup>(1-3-5-7-8)</sup>	€ 18,00
<b>A classic</b> Vanilla mille-feuille, melon, berries <sup>(1-3-5-7-8)</sup>	€ 18,00
<b>Chef's Fashionable Mimosa</b> Chocolate, pineapple <sup>(1-3-5-7-8)</sup>	€ 18,00
<b>Cheese Selection</b> The Chef has selected for you three types of cheeses, considered the excellences of Puglia, Italy, and France.	€ 20,00

## LIST OF ALLERGENS

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. 2. Crustaceans and products thereof. 3. Eggs and products thereof. 4. Fish and products thereof. 5. Peanuts and products thereof. 6. Soybeans and products thereof. 7. Milk and products thereof (including lactose). 8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin. 9. Celery and products thereof. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers. 13. Lupin and products thereof. 14. Molluscs and products thereof.

cover charge € 5,00

Products subjected to temperature abatement -18 °C.  
Presence of ingredients containing allergens indicated in Reg. EC No. 1169/2011 and s.m.i.