

**Lunch**

1.00 pm - 3.00 pm

**Dinner**

7.30 pm - 10.30 pm

**AUTUMN MENU**

**LAND TASTING MENU € 35**

Fava beans, porcini mushrooms, red wine sauce and crispy bread  
Traditional orecchiette with meat sauce and foam of Lucanian canestrato cheese  
Black pork cheek, mille-feuille potatoese and tartufo mushrooms  
Like a chocolate pie  
*4 wine glasses to pair € 20*

**SEA TASTING MENU € 45**

Salt cod, tomato sauce pizzaiola style, black olive oil  
Flour dumplings and cuttlefish ink, roasted cuttlefish, lemon, candied tomato and cicerchia cream  
Shi drum fish, pumpkin, hazelnuts and chive  
Orange, fennel and olives  
*4 wine glasses to pair € 20*

*Tasting menus are meant for the whole table.*

**STARTERS**

Selection of cold cuts from "Romanelli" butchery € 10  
Fava beans, porcini mushrooms, red wine sauce and crispy bread € 10  
Egg, cauliflower, anchovy mayonnaise, powdered bread € 10  
Salt cod, tomato sauce pizzaiola style, black olive oil € 12

**MAIN COURSES**

Risotto with pumpkin cream, pecorino cheese mousse and mulled wine € 14  
Mezze penne pasta with turnips, anchovies, hazelnuts and bottarga € 13  
Flour dumplings and cuttlefish ink, roasted cuttlefish, lemon, candied tomato and cicerchia cream € 14  
Traditional orecchiette with meat sauce and foam of Lucanian canestrato cheese € 10

**SECOND COURSES**

Black pork cheek, mille-feuille potatoese and tartufo mushrooms € 16  
Veal calf, roasted cabbage, almonds light sauce € 18  
Shi drum fish, pumpkin, hazelnuts and chive € 18  
Potato, pumpkin, chicory and parmigiano cheese fondue € 12  
Selection of local cheeses with jam € 10

**DESSERT**

Persimmon, chestnuts and cream foam € 7  
Curdled milk flavoured with lemon, yogurt ice-cream, red fruit and almond brittle € 7  
Like a chocolate pie € 7  
Orange, fennel and olives € 7

*Seating € 3 (included in tasting menus)*

