

Lunch

1.00 pm - 3.00 pm

Dinner

7.30 pm - 10.30 pm

AUTUMN MENU

TASTING MENU VEGETARIAN € 40

Our welcome: sparkling wine and appetizers
Cauliflower, anchovies and truffle
Risotto porcini mushrooms, green sauce and fennel seeds
Red onion cooked in salt, vincotto and canestrato foam
Orange, fennel and olives

LAND TASTING MENU € 45

Our welcome: sparkling wine and appetizers
Tarallo pasta, porcini mushrooms and permeasan cheese cream brulè
Traditional orecchiette with meat sauce and foam of Lucanian canestrato cheese
Jowl of black Lucanian piglet, foam of olive oil potatoes, reduction of juniper
Pear, chocolate, thyme and rum

SEA TASTING MENU € 50

Our welcome: sparkling wine and appetizers
Cod fish, savoury bread cream, focaccia powder and saultry lemon
Spaghetti pecorino cheese, black pepper, sea urchin and licorice
Brill fish, white wine sauce, chicken liver pate and chicory
Almond, figs and lemon

Recommended tasting menu at full table.

STARTERS

Selection of "Salumificio Romanelli" cold cuts and vegetables in oil € 12
Tarallo pasta, porcini mushrooms and permeasan cheese cream brulè € 12
Cauliflower, anchovies and truffle € 10
Cod fish, savoury bread cream, focaccia powder and saultry lemon € 14
Octopus with fave beans, crusco peppers and chicory € 14

MAIN COURSES

Traditional orecchiette with meat sauce and foam of Lucanian canestrato cheese € 12
Spaghetti pecorino cheese, black pepper, sea urchin and licorice € 16
Risotto porcini mushrooms, green sauce and fennel seeds € 16
Tortello pasta sfatted with oven baked pumpkin, hazelnut butter, tuber soup € 14

SECOND COURSES

Jowl of black Lucanian piglet, foam of olive oil potatoes, reduction of juniper € 16
Veal, local onion, honey and chily peppers, topinambur roasted € 18
Brill fish, white wine sauce, chicken liver pate and chicory € 18
Red onion cooked in salt, vincotto and canestrato foam € 14
Selection of local cheeses with Borgo jam € 12

DESSERT

Orange, fennel and olives € 8
Pear, chocolate, thyme and rum € 8
Almond, figs and lemon € 8
Persimmon, chestnuts and eggnog € 8

Seating € 3 (included in tasting menus)

