

Lunch

1.00 pm - 3.00 pm

Dinner

7.30 pm - 10.30 pm

SPRING MENU

TASTING MENU VEGETARIAN € 45

Grilled artichoke, béarnaise sauce, caciocavallo cheese and rosmarin oil
Risotto with asparagus, hazelnut, chicken livers and juniper
Roasted fennel, black olives and garlic mayonnaise
Cold strawberries^{BVR} soup, almond milk and hazelnut ice cream

LAND TASTING MENU € 50

Selection of "Salumificio Romanelli" cold cuts, vegetables in olive oil and pan brioche
Traditional orecchiette with meat sauce and foam of canestrato cheese
Jowl of Lucanian piglet, potato foam and meat sauce
Hot chocolate foam with vanilla ice cream

SEA TASTING MENU € 55

Octopus, bean^{BVR} and peas salad and lemon
Spaghetti with salt cod sauce, black garlic, celery's seeds and basil
Sea bass, bread cream and sorrel
Curdled milk with lemon and red fruits

Recommended tasting menu at full table.

STARTERS

Selection of "Salumificio Romanelli" cold cuts, vegetables in olive oil and pan brioche € 12
Octopus, bean^{BVR} and peas salad and lemon € 15
Grilled artichoke, béarnaise sauce, caciocavallo cheese and rosmarin oil € 12
Asparagus, ricotta cheese, wild fennel and sea urchin € 14

MAIN COURSES

Bottoni pasta with white beans, scampi and cinnamon € 18
Traditional orecchiette with meat sauce and foam of canestrato cheese € 12
Spaghetti with salt cod sauce, black garlic, celery's seeds and basil € 16
Risotto with asparagus, hazelnut, chicken livers and juniper € 16 (*minimum for two person*)

SECOND COURSES

Jowl of Lucanian piglet, potato foam and meat sauce € 16
Sirloin steak, chicory, béarnaise and reduction of red wine € 18
Sea bass, bread cream and sorrel € 18
Roasted fennel, black olives and garlic mayonnaise € 14
Selection of local cheeses with Borgo jam € 10

DESSERT

Fresh fruit € 5
Cold strawberries^{BVR} soup, almond milk and hazelnut ice cream € 8
Hot chocolate foam with vanilla ice cream € 8
Curdled milk with lemon and red fruits € 8

*(BVR) Our organic product
Seating € 3 (included in tasting menus)*

