



SUMMER MENU

STARTERS

Oro dell'orto € 10

Crispy poached egg, delicate zucchini and spring onion sauce, fresh zucchini flowers

Ricordo di una parmigiana € 12

Crispy eggplant chips, delicate parmigiana foam, parmigiano reggiano fondue, crispy basil and datterino tomato sauce

Degustazione di salumi del territorio € 13

A tasting of the finest local cured meats, blending tradition and authentic flavors

Vitello in leggerezza € 14

Low-temperature cooked cutlet veal fillet, cloud of tuna sauce, caper powder and fermented lemon

Tartare di tonno € 14

Raw red tuna, celery and cucumber extract, buttermilk and aromatic oils

MAIN COURSES

Orto mediterraneo € 12

Fresh gnocchetti with yellow datterini, red datterini, cherry tomatoes and fresh arugula

Radici e frutti € 13

Beetroot risotto, gorgonzola fondue, fresh figs and lemon

Tre volte zucchini € 13

Spaghettoni cooked in zucchini extract, zucchini sauce and crispy zucchini

Orecchiette della tradizione € 14

Orecchiette pasta with meat ragù, creamy foam and sweet pecorino shavings

SECOND COURSES

Bistecca vegetale € 12

Breaded prickly pear paddle steak, mint mayonnaise and potato foam

Polpo e carote € 14

Seared octopus, carrot foam, parsley sauce and fermented lemon

Bavetta in campagna € 14

Seared beef flank, buttered new potatoes with fresh sage

Ricciola in fiore € 17

Seared amberjack fillet, soft potato and crispy zucchini flowers

DESSERT

Fondente e amarene € 8

Dark chocolate brownie, white chocolate chantilly, chili crumble and sour cherries

Namelaka d'estate € 8

Modern shortcrust tartelet, hazelnut namelaka and fresh apricots

Millefoglie croccante € 8

Millefeuille with chiboust cream, salted almond praliné and fruit gelée

Degustazione di formaggi € 13

A selection of fresh and aged cheeses, served with house-made jams from the Borgo and organic