RADICI

CUCINA MEDITERRANEA

ANTIPASTI / APPETIZERS

UOVO IN CAMICIA.....€16
Poached egg served over a parmesan foam, topped with truffle infusion crumble and fresh black truffle. [G] [V] [L]

TARTARE DI FILETTO €18
Beef tartare with mustard ice-cream.[L]

CONIGLIO IN ROTOLO €17
Rabbit roulade with spinach, bacon and red wine reduction.

POLPO SCOTTATO.....€22
Seared octopus served with chickpea cream.

PARMIGIANA 2.0.....€14
Layers of crispy eggplant, tomato sauce, mozzarella cheese and basil. [V] [G] [L]

VITELLO TONNATO.....€16
Slow cooked sliced fresh Veal, served with tuna foam, capers and basil oil.

FRITTO MEDITERRANEA

CALAMARI.....€16
Fried calamari served with aioli sauce. [G]

GAMBERI IN TEMPURA.....€18
4 Prawn tempura served with tartara sauce. [G]

PRIMI / FIRST COURSES

SPAGHETTO COZZE, LIMONE E PEPERONCINO.....€20
Pastificio Gentile spaghetti served with fresh mussels, lemon zest and red chili [G]

NONNA MELA TORTELLI €26
Homemade pork tortelli, pumpkin cream and olive powder. [G]

PASTA CORTA WITH BEEF CHEEK.....€21
Pastificio Gentile short pasta with slow - braised beef and Ragusano cheese fondue.[G] [L]

SPAGHETTO BURRO E TARTUFO.....€25
Pastificio Gentile spaghetti, premium butter and fresh black truffle. [V] [G] [L]

RISOTTO ALLA BARBABIETOLA €25
Acquerello Rice with beetroots, goat cheese, walnuts and lemon zest. [L] [V] [N]

[G] Contains Gluten | [V] Vegetarian | [N] Contains Nuts | [L] Contains Lactose
If you have any food allergies or intolerances, please inform us.

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SECONDI / MAIN COURSES

PETTO D'ANATRA**.....€29**
Duck breast garnished with sauteed spinach and mashed potatoes, meat jus and cranberry sauce. [G] [L]

BRASATO DI MANZO **.....€26**
Slow cooked beef cheeks with polenta and a drizzle of demi-glace beef. [G] [L]

CALAMARO RIPIENO**.....€26**
Stuffed squid with bread crumb, sundried cherry tomatoes, mint and fish reduction. [G]

PESCATO DEL GIORNO**.....€27**
Fresh fish fillet of the day, served with marrows alla scapece and baby carrots. [G]
Depending on the fish of the day.

MAIALINO**.....€25**
Pork belly served with leek cream and grilled leek with a drizzle of pork juice reduction. [G] [L]

LA GRIGLIA / THE GRILL

RIBEYE**.....€31**
300 gr steak.

VEAL ON THE BONE **.....€110/kg**
Minimum 500gr.

FILETTO**.....€120/kg**
Minimum 300gr beef fillet.

Depending on availability.
From the grill all served with roasted potatoes and seasonal vegetables

CONTORNI / SIDES

VERDURE SCOTTATE
€6
Fresh seared seasonal vegetables [V]

INSALATA
€6
Mixed leaf salad [V]

PATATE CROCCANTI
€6
Crunchy potatoes [V]

POLENTA
€6
Polenta [G]

SALSE / SAUCES

MUSHROOM
€5

GREEN PEPPERCORN
€5

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TASTING MENU

[€ 65 per person]

Only Available for Dinner

CHEF'S SURPRISE

TARTARE DI FILETTO

Fresh fillet served with mustard ice-cream. [L]

UOVO CHEF

Poached egg served over a parmesan foam, topped with truffle infusion crumble and shaved black truffle [G] [L] [V]

NONNA MELA TORTELLI

Homemade pork tortelli, pumpkin cream and olive powder. [G]

CHEF'S SELECTION DAILY CATCH

Fresh fish fillet of the day, served with marrows alla scapece and baby carrots. [G]

PRE DESSERT

Autunno

Pan Brioche, mousse al mascarpone and Pumpkin ice cream
[G] [L] [N]

[G] Contains Gluten | [V] Vegetarian | [N] Contains Nuts | [L] Contains Lactose
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