

RADICI

CUCINA MEDITERRANEA

ANTIPASTI / APPETIZERS

UOVO IN CAMICIA.....€16
Poached egg over a parmesan fondue, topped with truffle crumble bread and fresh shaved black summer truffle [G, L]

TARTARE DI FILETTO€19
Beef tartare with mustard ice-cream [G, L]

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

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

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

VITELLO TONNATO.....€16
Slow cooked sliced fresh Veal, served with homemade tuna cream, capers and basil oil [G]

FRITTO MEDITERRANEO

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

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

PRIMI / FIRST COURSES

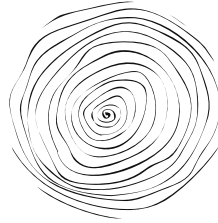
COZZE, LIMONE E PEPERONCINO.....€21
Faella Gragnano spaghetti with fresh mussels, lemon zest and red chili [G]

CANDELE GENOVESE.....€24
Faella Gragnano pasta, Genovese beef ragù and parmesan fondue [G, L]

FUSILLONI GAMBERO ROSSO.....€26
Faella Gragnano pasta in a red prawn bisque, raw red prawns and ricotta [G]

BURRO E TARTUFO.....€27
Faella Gragnano spaghetti, premium salted butter and fresh shaved black summer truffle [V, G]

CHEF'S RISOTTO.....€26
Acquerello Rice, coconut milk, premium salted butter, raw red prawns, toasted hazelnuts and citrus zest [N]



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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 [L]

RIBEYE STEAK.....€33
300gr steak with a side of your choice

MERLUZZO IN TEMPURA.....€25
Codfish light and crispy tempura with cauliflower cream and crunchy cauliflowers [G, L]

FILETTO DI PESCATO DEL GIORNO.....€27
Fresh fish fillet of the day served with zucchini Scapecce style [GC]

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

LA GRIGLIA / THE GRILL (Depending on availability)

T-BONE STEAK.....€120/kg
Minimum 1kg.

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

FILETTO.....€120/kg
Minimum 300gr.

CONTORNI / SIDES

VERDURE SCOTTATE
€6
Fresh seared seasonal vegetables [V]

INSALATA
€6
Mixed leaf salad [V]

PATATE CROCCANTI
€6
Crunchy potatoes [V, GC]

SALSE / SAUCES

MUSHROOM
€5

GREEN PEPPERCORN
€5