



# DINNER

## Starters

Venison Carpaccio — €21.0

*Cherries, White Truffle Oil, Hazelnut, Castelmagno*

Oven-baked Camembert in Filo pastry — €15.0

*Truffle, Rosemary, Honey Mustard*

Vitello Tonnato — €14.0

*Tonnata Foam, Caper Salt, Kalamata Olives*

Crunchy Octopus & Burrata — €20.0

*Aged Balsamic Vinegar, Wakame, Crispy Tapioca & Squid Ink Cracker*

Fish of the Day Tartare — €16.0

*Avocado, Melon & Ginger Dressing, Kale, Homemade Pickles*

Roasted Tomato and Herb Soup — €10.0

*Scamorza Foam, Fried Bread, Basil Essence*

## Carbs & Co.

Spaghetti ai Tre Limoni — €11.0

*Our Garden's Lemon, Black Persian Lemon, Dehydrated Lime*

Gbejna & Pear Fagotti, Pumpkin Veloute, Edible Flowers, Seeds, Truffle — €15.0

Yellow Tomato Risotto, Straciatella, Citrus-Marinated Mediterranean Prawns — €16.0

Iberico Pork Stuffed Ricotta Gnocchi, Sage Butter, Parmesan, Port Reduction — €16.0

Homemade Tagliolini Cacio e Pepe, Scallops, Mint Tartare — €20.0



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## Mains

Paprika-rubbed Veal Sirloin — €32.0  
*Lardo di Colonnata, Parmesan and Sichuan Peppers Sauce, Sauteed Potatoes*

Slow-cooked, Ale-Glazed Pork Belly — €19.0  
*Cous Cous, Cicharones*

Curried Sea Bass — €26.0  
*Champagne and clam sauce, asparagus*

Mixed Grilled Fish — €24.0  
*Celery Sauce, Saffron Citronette*

Aubergine Parmigiana — €16.0  
*Pesto, Mozzarella Sauce*

Ask for our catch of the day!  
*Price by weight*

## Dessert

Tiramisu — €10.0

Chocolate Nemesis — €10.0

Lemon Pavlova — €10.0

Seasonal Fruit Tagliata — €10.0

Chocolate Caprese, Poached Pears, Buffalo Ricotta Ice Cream — €10.0

Forest Fruit Millefoglie — €10.0

Café Gourmand — €10.0

Selection of Ice creams — €3.0 per scoop

Selection of Cheese, Chutney & Bread — €16.0