



STARTERS

Falafel 12

labneh, tomato caviar, asparagus, pita bread

Tomato and colored beetroot salad 16

edible flowers, herbs oil

Beef Carpaccio 22

croutons, parmesan cheese, arugula, tomato cherry
vinegar-mustard dressing

Ricotta raviolis 15

capers and sage butter, herbs

Vegetable antipasto 12

herbs, burrata cheese, balsamic reduction

Stuffed baby squid 18

chorizo mousse, green salad, cream of coconut and
"chorizo sauce"

PASTA AND RISOTTO

Live fresh pasta made in the wheel cheese

Grana Padano 19

Live fresh pasta carbonara in the wheel cheese

Grana Padano 19

Chitarra pasta 19

fresh tomato, basil, pomodoro sauce

Asparagus risotto

pistacho pesto, confited lime 22

Squash Risotto 19

goat cheese, herbs and nuts

Add chicken+ \$10 or Shrimps+ \$14

MAIN COURSES

Roasted red snapper 32

grilled eggplant, asparagus, cilantro chimichurri, foam of
pimentón de la vera

Chicken "supreme" stuffed with tartufata 24

Taro purée, spinach, roasted mushroom demi glace'

The traditional seafood "Bouillabaisse" 17

confited potato, green vegetables, "Rouille"

Beef tenderloin 28

burrata, tomato tapenade, fresh pasta, herbs, truffle jus

Roasted sea bass filet 32

potato croquettes, colored chard, local clams "beurre-Blanc"

Lamb Tajin 30

cilantro, dried fruit, fresh cheese, taboulé

WOOD OVEN PIZZA

Margarita 17

Mozzarella, oven dried tomatoes, Parmesan, fresh basil

Funghi 19

Button, Crimini, Portobello, Parmesan, white truffle oil

Pepperoni 18

rucula, red onion

Quatro Staggioni 22

artichoke, mushrooms, olives, Parma ham

Quatro Formaggio 18

Mozzarella, Emmenthal, Gorgonzola, Parmesan

Taxes and service charges are not included

