

PROLOGO

BREAD €16

homemade focaccia, Fluth bread, crushed tomatoes, burned eggplant cream

SALMON SASHIMI €22

cucumber, pistachio, chives, Greek yogurt, ginger melon basil sauce

FRITTO MISTO €24

shrimp, calamari, salmon, seabream, cured lemon and harissa Aioli

BEEF FILLET CARPACCIO €21

endive, arugula, capers, balsamic, parmesan, Fluth bread

BURRATA €22

colorful tomatoes, pickled strawberries, strawberry balsamic and fresh basil

PANZANELLA SALAD €22

colorful tomatoes, red onion, red pepper, artichoke a la Romana, Kalamata olive, olive oil, fresh lemon, basil, homemade croutons

ENDIVE AND GORGONZOLA SALAD €24

chinese pecan, pear, orange vinaigrette

CAPITOLO SECONDO

MUSSELS MARINIÈRE €39

mussels, vngole, shalot, selery, clams butter, lemon zest

SLOW COOCKED SHORT RIBS €39

selery root and green leaves rice, roasted snowpeas, espresso cardemom glaze

SEA BREAM FILLET €38

fennel, roasted seasonal garden vegetables, clams stock and fennel butter

CAPITOLO TERZO

PIZZA PROSCIUTTO €24

pomodoro sauce, mozzarella, prosciutto, confit garlic, stracciatella, fresh basil

PIZZA MARGHERITA €22

extras: mushrooms, red onion, olive, chili, tomatoes, artichoke a la Romana, gorgonzola dolce

PIZZA BOLOGNAISES €24

bolognese sauce, parmesan shaving, roast potatoes and burned eggplant cream

CAPITOLO QUARTO

LINGUINE FRUTTI DI MARE €28 | €20

prawns, muscles, calamari, seasonal green vegetables, butter and fruits of the sea sauce

PAPPARDELLE RAGÙ DI MANZO €26 | €18

minced meet, celery, carrot, onion, red wine tomato sauce

HOMEMADE PICI €24 | €18

ragù sauce, minced meet, celery, carrot, onion red wine tomato sauce

JERUSALEM ARTICHOKE GNOCCHI €28

seared homemade gnocchi, Jerusalem artichoke cream, parmesan, crispy sage, Jerusalem artichoke chips

- All pasta courses can be served with fresh tomato, garlic & basil sauce & parmesan

EPILOGO

CHEESECAKE €12

homemade cheesecake with crumble & fresh berries

DARK CHOCOLATE MOUSSE €12 & pecans ice cream

CARAMELIZED APPLE SWIRL €12 & burned milk ice cream



POST SCRIPTUM

BIBITE

Water Still | Sparkling 1l €3

Aqua Panna | San Pelegrino 0.75l €4

Coca-Cola | Fanta | Sprite | Ginger Ale 0.33l €4

Fever Tree Indian Tonic 0.2l €5

Le Spume del Papini Toscane Limonata 0.3l €5

Le Spume del Papini Toscane 0.3l €5

Orange / Lemon / Chinotto

CHILLED JUICES

Pago Apple | Orange | Tomato | Pineapple 0.2l €3

BEER

Peroni 0.33l €4

Ichnusa 0.33l €5

Menabrea non-filtered 0.33l €6

L'Olmaia Dark 0.33l €9

VINI BOLLICINE AL CALICE

Prosecco di Valdobbiadene €6

Franciacorta €12

VINI BIANCHI AL CALICE

Vino Bianco Toscana €6

Sauvignon Blanc Gemella Bindella €8

Chardonnay Jerman €13

VINI ROSSI AL CALICE

Rosso di Montepulciano Sala €6

Vino Nobile di Montepulciano €10

Chianti Rufina Riserva Nipozzano Vecchie Viti €13

INFUSI

English Breakfast €7

Earl Grey €7

Green Sencha €7

Jasmine blossom €7

Chamomile €7

Moroccan mint €7

Fruit tisane €7

CAFFE'

Espresso €3

Double espresso €4

Espresso macchiato €4

Americano €4

Cappuccino €4

Latte macchiato €4

Decaffeinated coffee €4

Prices in €, VAT included.

Cross-contamination of allergens during preparation cannot be completely excluded.

Partially cooked or raw fish is subject to a preparation procedure in compliance with the EC 853-2004 regulation.

Kindly inform our colleagues about any allergies or intolerances.

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CAPITOLO I

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PIZZA MARGHERITA €22

extras: mushrooms, red onion, olive, chili, tomatoes, artichoke a la Romana, gorgonzola dolce

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CAPITOLO II

LINGUINE FRUTTI DI MARE €28 | €20

prawns, muscles, calamari, seasonal green vegetables, butter and fruits of the sea sauce

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