

The BAR

A classic vitello tonato with green asparagus tops, capers and spring onion	€ 23
Grilled sucirini, marinated anchovis, romesco, olives, capers and parsley	€ 21
Cauliflower cream, pickled and roasted with hazelnuts, cofit lemo and chervil	€ 22
Mafaldine with minced beef with homemade red pepper pesto and sundried tomatoes, argula, Parmesan	€ 24
Charcuterie platter with Prosciutto di Parma, Spinata Romana, a variety of cheeses Dijon mustard, grapes and nuts.	€ 21
Cake of the day	€ 7,50
<i>*optional</i> a scoop of vanilla ice cream	€ 3,50