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Our classics

Oxtail Gyoza.....	12
Milanese-style Beef Tartare.....	14
Friggitelli Stuffed with Tomato and Cinnamon	10

Appetizers

Boiled Meat Croquettes with Green Sauce and Lemon Zest.....	10
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Grilled Baby Cuttlefish, Peas, Potatoes, and Tomato.....	15
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Grilled Scallops, Burnt Leek, and Tzatziki.....	12
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Mushroom Tarte Tatin with Gorgonzola and Licorice Ice Cream.....	12
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Baby Squid Fry with Sesame Mayo.....	14
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Pastificio

Dried pasta

Fusilloni Pastificio.....	12
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Carbonara.....	13
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Fregola with Potatoes and Provolone Cheese.....	14
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Fresh pasta

Chicken Cacciatore Cappellacci in Dashi Broth with Katsuobushi and Chive.....	15
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Fettuccine with Veal Ragu and Juniper.....	14
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Rabbit Cacciatore Cannelloni with Escarole and Fig Salsa.....	15
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Parcel of Pasta with Roasted Cauliflower, Scampi Cream, and Burnt Lemon.....	16
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Main courses

Grilled Fish with Roots and Brussels Sprouts.....	23
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Cod, Sicilian Broccoli with Butter, Sweet and Sour Chutney	22
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Meatloaf with Egg Yolk and Red Chard.....	18
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Beef Ribeye, Gratinated Onions, Brie, and Hazelnuts.....	22
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Grilled Lamb with Pomegranate and Radicchio.....	22
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Seasonal side dishes

Legume salad with pickled gel, sour cherries, and toasted corn.....	12
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Grilled artichokes.....	12
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Desserts

Lemon Tart with Italian Meringue.....	7
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Ricotta and Sour Cherries.....	7
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Traditional Tiramisu.....	7
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Elderflower Catalan Cream with Goat Milk Foam.....	8
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Water.....	2,5
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Bread.....	2,5
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Service.....	2
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