



STARTER • FIRST COURSE • MAIN COURSE • DESSERT
€ 120

Homemade Bread

STARTERS

Vitello Tonnato
roe fish | hazelnuts | Greek coffee

Amberjack Ceviche
green beans | avocado | cucumber | coriander

Tomato
Santorinian tomatoes | blackberry | shiso

FIRST COURSES

Pasta Mista
Benedetto Cavalieri pasta | juicy crustacean 'guazzetto'

Fregola
iberico | eggplant | cocoa

Gnocchi Frumenty al Verde
spinach | goat cheese | lemon

MAIN COURSES

Beef alla Robespierre
thyme | potato terrine | truffle

Catch of the Day
artichoke | zucchini | fennel

Egg
mushroom | graviera from Naxos | herbs

DESSERTS

Baba au Vinsanto
apricot confit | vanilla chantilly | cold bergamot tea

Limoncello
crispy meringues | lemon cream | exotic fruits sorbet

Piemonte
chocolate cream | hazelnut praline | espresso ice cream

* These dishes can be adjusted to vegetarian options
Please inform our staff of any allergies or dietary restrictions. All prices are in Euro €.