



To start

12 // **Serrano & Cecina Hams**

8 // **Cantabrian anchovies**

11 // **Monk's head cheese with black fig jam**

To eat

The Chef recommends between 3 and 4 plates per person

Feta Saganaki // 14

Spicy honey & prickly pear

Creamy Burrata from Pouilles // 13

Basil pesto, beetroot confit on salt, sherry vinaigrette

White Line Tuna Crudo // 16

Chermoulah, citrus & grappes

Milanesina // 15

Milanese escalope

Grilled Octopus // 17

Accompanied by creamy tzatsiki, cucumber pickles and taggiasche olives

Pasta Calamarata with Prawns // 16

Bisque sauce

Beef Keftas // 14

Red cabbage, vegetable pickles, mint yogurt sauce and mild harissa

Gnocchi al Ragù // 16

Beef and pork sausage meat

Vitello Tonnato // 15

Braised veal with tuna mayonnaise and caper

Desserts

Panna Cotta Onctueuse // 9

Vanilla Bourbon Panna Cotta with clementines

Tiramisu Espresso // 10

Minute tiramisu