

AFTERNOON MENU

Authentic flavours for an afternoon break in the relaxation of our garden.

Aubergine parmigiana 15

Gnocchi in five-tomato sauce and fresh basil from the garden 15

Tagliatelle with Bolognese sauce 15

Fillet of veal with right pink, real tuna sauce, radish pickles, cucumber and misticanza in citronette 24

Tartar of tuna in Mediterranean style 18

Tartar of ombrine, candied Costiera lemon, evo oil and Pantelleria caper powder 18

Caprese of a typical mozzarella from Campania 15

Burrata cheese, Piccadilly confit tomatoes, anchovies from the Cantabrian Sea and olives 15

Greek salad with cucumber, tomato, yoghurt sauce and red onion 15

Salad, smoked salmon, avocado, black lime, sesame and ponzu sauce mayonnaise 15

Conditions of participation:

*This menu is available daily from 12:00 to 18:00.
A minimum of two persons per table is required.
Reservations are recommended.*



The cover charge is 5€ and includes homemade bread, a small welcome and service.

In our kitchen we work with raw materials that contain all allergens, please communicate your allergies/intolerances. An allergen booklet is available.

To ensure quality and safety, some products are subjected to rapid blast chilling, as described in the HACCP plan according to EC reg. 852/04 and EC reg. 853/04. 7