## SPUNTINI
- Stuffed anchovies — 4uts 9€
- Skordalia with grilled bread — 7,50€
- Truffled ham di Parma croquettes — 3uts 6€
- Aubergine, dried tomato and parmesan croquettes — 3ud 6€
- N’duja and mozzarella Arancini — 3ud 6€
- Green bruschetta (asparagus, peas, ricotta and parmesan) — 12€

## INSALATE E VERDURE
- Jerusalem artichoke cream soup with sage, capers and chili — 12€
- Tomato and basil salad — 12,50€
- Celery, sunchoke & turnip salad with ricotta and hazelnuts — 13€
- Tuscan black kale salad, watercress, apple and almonds — 14€
- Roasted San Marzano tomatoes with smoked aubergine and pumpkin seed pesto — 14€

## CARPACCIOS
- Artichoke carpaccio with pomegranate, parmesan and aged balsamic — 13€
- Fennel carpaccio with burrata, kalamata, dried tomato and lemon — 13,50€
- Golden carpaccio with blood orange, radishes and coriander — 18€
- Veal carpaccio with rocket, capers, lemon and parmesan — 16.50€

## RISO E PASTA
- Tagliolini Cipriani cacio e pepe with zaatar — 14€
- Tagliatelle with spinach, asparagus and artichokes — 15€
- Lemon spaghetti with straciatella and pine nuts — 14.50€
- Spaghetti with mussels, San Marzano tomatoes, chili and lemon — 14€
- Linguine vongole with sea asparagus and dill — 18€
- Pappardelle with cuttlefish ragout — 18€
- Saffron risotto with asparagus and tarragon — 17,50€
- Risotto al funghi — 16€

## CARNE
- Cotoletta Milanese white veal with portobello salad and rocket — 22€
- Lamb’s leg with spinach and ricotta — 21€
- Steak tartar bruschetta with watercress and pickles — 18€
- Organic chicken with artichokes, olives and almonds — 16€
- Veal burger with gorgonzola sauce, San Marzano tomatoes and French fries — 14€

## PESCE
- Spinelli sea bass — 24€
- Mullets, tapenade, tomato, capers and basil bruschetta — 18€
- Scorpionfish Caldereta — 24€
- Swordfish involtini with smoked aubergine, mint and pistachios — 18€