

ERAGALVZ

SPUNTINI

Tomato and rosemary foccacia — € 6

Lobster croquettes 4 units. — € 12

Skordalia with grilled bread — € 9.50

Stuffed anchovies — € 8



PER COMINCIARE

Radiccio salad with walnuts,
blood orange, radishes and yogurt — € 13

Fennel carpaccio, dried tomato, burrata and olives — € 14

Tuna carpaccio, olive oil with capers — € 14

Beef carpaccio with parmesan,
arugula, portobello and fresh truffle — € 21

Green bruschetta — € 11

Roasted San Marzano tomatoes
with smoked aubergine and pumpkin seed pesto — € 12.50

Stracciatella with sautéed mushrooms — € 15



ZUPPA

Chestnut cream with low temperature egg,
sautéed mushrooms and artichoke chips — 13€

TRAGALUZ

PASTA

Tagliolini cacio e pepe — 13 €

Green tagliatelle, spinach, snow peas,
asparagus and parmesan — € 14.50

Spaguetti nero with prawns and squid — 18 €

Mezzi pacheri with n'duja, tomatoes and burrata — € 15

Pappardelle with seasonal
mushrooms and Parmesan — € 17

Parmesan risotto with fresh black truffle — € 22



PESCE AND MEAT

Grilled tuna with aubergine, pistachio and mint — € 20

Grilled Turbot puttanesca style — 21€

Squid with n'duja and rustic puree — € 17

Steak tartare bruschetta
with watercress and pickles — € 17.50

Tuscan style beef burger — € 15.50

Grilled steak tagliata
with dried tomato bearnaise — 19.50€

Cesar style chicken milanese — € 16.50

TRAGALUZ

DOLCI

Cheesecake — € 7.5

Tiramisu of pannetone
de la nonna Pina — 8 €

Citrus soup with fruit and pineapple
and ginger sorbet — € 7

Apple tatin with vanilla
and cinnamon ice cream — 8 €

Artisan ice cream — 7 €