

To Start

<i>Eggs with Asparagus and Morel Mushrooms.....</i>	<i>euro</i>	<i>18</i>
<i>Podolica Veal Eye Round with Anchovy Sauce and Puntarelle.....</i>	<i>euro</i>	<i>16</i>
<i>Spring Vegetable and Cod Fritters.....</i>	<i>euro</i>	<i>16</i>
<i>Traditional Selection of Cheeses and Cured Meats.....</i>	<i>euro</i>	<i>16</i>

Pasta & Risottos

<i>Risotto with Asparagus and Morel Mushroom.....</i>	<i>euro</i>	<i>18</i>
<i>Egg Tagliatelle with Spring Garden Vegetables</i>	<i>euro</i>	<i>16</i>
<i>Porcini Mushroom Ravioli with Truffle.....</i>	<i>euro</i>	<i>18</i>
<i>Maccheroni with Kid Goat Ragù</i>	<i>euro</i>	<i>16</i>

Meats & Sides

<i>"Nero di Calabria" Beef Fillet with Thyme Potatoes and Liquorice Sauce.....</i>	<i>euro</i>	<i>22</i>
<i>Grilled Podolica Sirloin with Charred Radicchio</i>	<i>euro</i>	<i>25</i>
<i>Citrus-Marinated Spring Chicken with Potatoes</i>	<i>euro</i>	<i>22</i>
<i>Grilled Caciocavallo Cheese with Charred Onion</i>	<i>euro</i>	<i>15</i>

I Desserts

<i>Millefeuille.....</i>	<i>euro</i>	<i>8</i>
<i>Ricotta Cream.....</i>	<i>euro</i>	<i>8</i>
<i>Caprese Cake with Chocolate Sauce.....</i>	<i>euro</i>	<i>8</i>
<i>Scirubette Sorbet: Fig Honey, Orange, or Coffee</i>	<i>euro</i>	<i>5</i>
<i>Tiramisù.....</i>	<i>euro</i>	<i>8</i>