



## TASTING MENÙ -MEAT-

MINIMUM FOR 2 PEOPLE

CARBO-TARTARE: BEEF TARTARE,  
CARBONARA CREAM, PECORINO  
MOUSSE, CRISPY BACON

CHERRY TOMATO PANNA COTTA,  
BUFALA MOZZARELLA CREAM,  
LIGHT PESTO, TARALLO

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FRESH TAGLIATELLE WITH  
HAND-DRAWN RABBIT RAGÙ ON CREAM  
OF BROAD BEANS WITH MINT

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DUCK BREAST "PAD THAI STYLE" WITH  
SAUTÉED PAK CHOI BUTTER AND  
GARLIC AND CASHEWS

**35 € PER PERSON**

COVER CHARGE INCLUDED, DRINKS EXCLUDED  
PAIRED WINES: 3 GLASSES 10 €



## TASTING MENÙ -FISH-

MINIMUM FOR 2 PEOPLE

BRIOCHE BREAD OF OUR OWN  
PRODUCTION, PICKLED SALMON,  
CREME FRAICHE, MINT COURGETTE  
SAUCE

GRATIN GOAT CHEESE, GRILLED  
APRICOTS, SAFFRON HONEY,  
ALMONDS

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“CALAMARATA” WITH PISTACHIO  
PESTO,  
PRAWN TARTARE, BISQUE AND LIME

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CRISPY OCTOPUS, AVOCADO HUMMUS  
AND NAKED AUBERGINES

**35 € PER PERSON**

COVER CHARGE INCLUDED, DRINKS EXCLUDED  
PAIRED WINES: 3 GLASSES 10 €



## APPETIZER

GRATIN GOAT CHEESE, GRILLED   10  
APRICOTS, SAFFRON HONEY,  
ALMONDS

CHERRY TOMATO PANNA GOTTA,  10  
BUFALA MOZZARELLA CREAM, LIGHT  
PESTO, TARALLO

GUINEA FOWL SALAD, CABBAGE, DRIED  11  
TOMATO MAYONNAISE, OLIVE POWDER

BRIOCHE BREAD OF OUR OWN PRODUCTION, 11  
PICKLED SALMON, CREME FRAICHE, MINT  
COURGETTE SAUCE

CARBO-TARTARE: BEEF TARTARE,  11  
CARBONARA CREAM, PECORINO MOUSSE,  
CRISPY BACON

COVER CHARGE: 2 EUROS



## OUR CLASSICS

- SPAGHETTONI DI GRAGNANO
- RIGATONI
- PENNE OR SPAGHETTI GLUTEN FREE

GRICIA 12

CARBONARA 12

CACIO E PEPE  12

AMATRICIANA 12

## GOURMET

“CALAMARATA” WITH PISTACHIO PESTO, PRAWN TARTARE, BISQUE AND LIME 16

LINGUINE ALLA NERANO 2.0:  14  
COURGETTES IN 3 CONSISTENCIES,  
STRACCIATELLA AND BASIL

FRESH TAGLIATELLE WITH HAND-DRAWN RABBIT RAGÙ ON CREAM OF BROAD BEANS WITH MINT 15

ABUNDANT PORTION + 3 €



## MAIN COURSES

DUCK BREAST “PAD THAI STYLE” WITH SAUTÉED PAK CHOI BUTTER AND GARLIC AND CASHEWS  17

CRISPY OCTOPUS, AVOCADO HUMMUS AND NAKED AUBERGINES  18

## DESSERT

CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM 6

ALMOND CAKE, ORANGE RICOTTA MOUSSE, WILD BERRY COULIS  7

TIRAMISÙ 6

BAVARIAN CREAM WITH PISTACHIO AND CANDIED LEMON ON PEANUT BISCUIT  7

WE RECOMMEND PAIRING THEM WITH A GLASS OF:

PASSITO DI PANTELLERIA 5

WHITE VERMOUTH DEL KAMERLENGO 5



# CAFFETTERIA

WATER 0,75 LT

2,5

COCA COLA / COCA COLA ZERO

3

ARANCIATA / CHINOTTO LURISIA

3

CAFFÈ

2

LIQUORS

4

PASSITO DI PANTELLERIA

5

WHITE

"VERMOUTH DEL KAMERLENGO"

5

GRAPPA

4

BLACK SPICED RUM "KRAKEN"

6



# WHISKY

WHISKY SINGLE MALT OBAN 14 ANNI

7

SINGLE MALT SCOTCH WHISKY

GLENLIVET DOUBLE OAK 12 ANNI

6

WHISKY COFFEY GRAIN NIKKA

8

WHISKY BLENDED 'DAYS' NIKKA

6

WHISKY "FROM THE BARREL" NIKKA

9

WHISKY SINGLE MALT CAOL ILA 12 ANNI

7

BULLEIT BOURBON FRONTIER WHISKEY

6

KNOB CREEK 9 YEARS OLD BOURBON

WHISKEY

7