

€2,00 seat

Starters

Tuna tartare

Yellow fin tuna, Stracciatella and pistachio

€14,00

Fried cheese

Fried pecorino cheese, Casalia fig jam, walnuts and Casalia honey

€10,00

BURRATINA

Burratina cheese, sicilian anchovies, sicilian almonds, dry tomato pesto, taralli and Casalia chilli oil

€10,00

MAZZANCOLLE

Crispy shrimp served with coriander, chilli and lime

€11,00

SALTCOD

Crispy saltcod fillets, marinated fennel and tartar sauce

€10,00

First course

SPAGHETTONE

Fresh egg pasta spaghettoni puttanesca, tiger prawns, mussels, taggiasche olives, Casalìa tomatos and Casalìa chilli olive oil
€16,00

PACCHERI

Paccheri verrigni, pistachio pesto, bufflalo stracciatella, tiger prawns and pistachio granella
€16,00

Second course

OCTOPUS

Grilled octopus tentacle, Panzanella salad and mozzarella di bufala
€18,00

Tuna

Rare seared tuna fillet, sesame, mango and ponzu dressing
€20,00

Dessert

BAKED NEW YORK CHEESECAKE

Toppings:

Amarena

Pistachio

Maple syrup and Pecan walnut

Chocolate and Piedmontese hazelnuts I.G.P.

€7,00

PAVLOVA

Vanilla meringue, blueberry, strawberry, lemon curd and chantilly
cream

€7,00

PISTACHIO ICECREAM

Pistachio icecream, pistachio cream and granella

€6,00

N.B. Some of the dishes or food served in this place may contain substances that cause allergies or intolerances. If you are allergic or intolerant to one or more substances, inform us and we will indicate the preparations without the specific allergens.