

<i>Antipasti</i>			
From the sea		From the earth	
Fish appetizer (hot)	€ 24,00	Rustic Antipasto (prosciutto, tasting our salami)	€ 18,00
Smoked fish	€ 15,00		
Crudit� (fish)	€ 20,00		
<i>First courses</i>			
From the sea		From the earth	
tagliolini with lobster fresh pulp	€ 15,00	potato dumplings with speck della Carnia	€ 11,00
spaghetti with shrimp and Zucchini	€14,00	fresh pappardelle pasta with wild mushrooms and Arugula	€ 12,00
spaghetti with clams	€14,00	Duck ravioli with truffle butter	€ 15,00
gnocchi with cuttlefish ink with fresh lobster cream	€15,00	Eggplant ravioli and thyme	€ 11,00
		gnocchi of Roque Fort	€ 14,00
		Rice (minimum 2 people) misrepresent-artichokes and chicory Strachitund	€14,00
<i>Second courses</i>			
From the sea		From the earth	
fresh baked Seabass	€ 20,00	medallion of beef tenderloin broiled	€ 22,00
grilled shrimp	€ 20,00	medallion of beef tenderloin with pink pepper berries	€ 22,00
shrimp with Pernod	€ 22,00	medallion of beef tenderloin with porcini mushrooms	€ 24,00
grilled scampi	€ 22,00	Sirloin Beef tagliata with rocket and grana cheese to Robespierre	€ 18,00
swordfish steak with pink pepper berries	€ 20,00	Lamb carr� with panure flavored	€ 25,00
Mixed Grill of fish	€ 24,00		
sliced fresh tuna with wild mushrooms	€ 22,00	lamb chops scottadito	€ 22,00
Tuna livornese	€ 20,00	Venison Loin with wine-makers	€ 22,00
		fiorentina Sirloin steak of pure chianina	all'etto € 7,00
<i>Contours</i>		<i>Dessert</i>	
crudit� fresh salads	€ 4,50	our ice cream	€ 4,00
french fries	€ 5,00	Sinfony desser	€ 10,00
grilled vegetables	€ 6,00	With fresh pineapple	€ 8,00
Platter of cheeses and jams	€15,00	With cup of berries	€ 8,00

Bread and cover charge € 3,50