

Effortless indulgence.

Enjoy handmade pasta, fresh fish from the Adriatic coast, the best meat from local butchers and seasonal vegetables from our own Arnica garden. Let a sense of ease set in as you enjoy perfectly executed Italian classics in nonchalant elegance.

APPETIZERS

Local beef Tartare creamy egg yolk and brioche 21€

Vitello tonnato with Pantelleria capers 19 €

Impepata di cozze steamed mussels with pepper 18 €

Caprese mozzarella di bufala campana DOP 18€

FIRST COURSE

Bucatini all'amatriciana 18 €.

Ravioli stuffed with wild mushrooms

sage butter and veal jus 19 €

Tagliolini king prawns, basil and lemon $20 \, \in$

Carnaroli Risotto gorgonzola and shallots 18 €

Pumpkin velouté crème fraiche and toasted pumkin seeds 12€

MAIN COURSE

Fillet of local beef with hollandaise sauce or red wine jus

32€

Whole oven-beaked sea bass

(400gr)

30€

Braised veal ossobuco

30€

Grilled octopus

with salmoriglio

24€

Pumpkin flan

on Parmigiano Reggiano fondue with walnuts

24€

SIDE DISHES

Mashed potatoes 6 €

French Fries 6 €

Glazed carrots $_{6}\in$

Sweet-and-sour beetroot $6 \in$

Green salad 6€

FOR OUR SMALLEST GUESTS

Cooked ham with Mozzarella 10 €

> Pumpkin velouté 10 €

Penne

with tomato sauce - ragú - butter and Parmesan $12 \, {\in}$

Breaded turkey breast with French fries 18 €

Steamed carrots 5€

DESSERTS

Tiramisù

9€

Panna cotta

with fig compote

9€

Torta delle rose

with Marsala sauce

9€

Pineapple carpaccio with Maraschino

8€

Sorbet or gelato of the day

 $4 \in$

Cover, bread and olive oil € 2.5