

Starters

<i>Roasted aubergine, goat cheese, saba, hazelnuts and baby spinach</i>	15 €
<i>Smoked duck carpaccio, seasonal salad, radish, ginger and honey</i>	16 €
<i>Creamed cod, asparagus, blue poppy seeds and brick pastry</i>	18 €
<i>Prawns, pappa al pomodoro and basil pesto</i>	18 €
<i>Raw fish of the day</i>	18 €

Pasta

<i>Tagliolino, wallnuts cream, zucchini and its flowers</i>	16 €
<i>Pacchero, rabbit ragoût, meat sauce and black olives</i>	16 €
<i>Ricotta pearls, scampi and broad beans</i>	18 €
<i>Spinach pasta, octopus, smoked stracciatella and bergamot</i>	18 €
<i>Risotto “Gli Aironi” hot and cold, scallops and pine nuts</i>	18 €

Main course

<i>Veal, green beans, sesame tahin and sage curdled milk</i>	24 €
<i>Squid, vegetable caponata, saffron e almond</i>	24 €
<i>Red mullet, ricotta mousse, swiss chard e bread crumbs</i>	24 €
<i>Monkfish, Bruxelles sprouts, potatoes and capers leaves</i>	24 €

Dessert

<i>Mascarpone, pistachio, caramel e puffed rice</i>	9 €
<i>Finanziera cake and lemon</i>	9 €
<i>Puff pastry, chocolate namelaka and strawberries</i>	9 €
<i>Meringue, coconut and seasonal fruit</i>	8 €

ORARIO

Dal martedì al Sabato  
12,30-14,00 / 19,30-22,00  
Chiuso Domenica e Lunedì  
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