

ACQUA

ANTIPASTI

Tagliere con focaccia alla zucca e salsiccia

Italian starter platter with homemade pumpkin focaccia and salsiccia

17.00

Carpaccio di lingua con castagne, insalata di erbe e uva

Carpaccio of veal tongue with chestnuts, herb salad and grapes

18.00

Bruschetta di polenta con baccalà mantecato

Polenta slices with a cream of salted and dried cod

18.00

Porcini con zucca, broccoli, insalata di erbe e focaccia

Porcini mushrooms with pumpkin, broccoli, herbs and focaccia

15.00

Antipasti „al vassoio“ 23.00 / person (for 6 or more people)

PRIMI

Fresh pasta homemade with egg and durum wheat flour

Ravioli alla coda con cremolata al burro

Ravioli filled with oxtail with lemon-parsley butter

Starter 21.00 / Main course 27.00

Risotto alla salicornia con lime e triglie

Samphire risotto with red mullet and lime

Starter 20.00 / Main course 26.00

Pappardelle con salsa al tartufo e funghi

Pappardelle with truffle sauce and mushrooms

Starter 21.00 / Main course 27.00

Primi starter „al vassoio“ 29.00 / person

Primi main course „al vassoio“ 35.00 / person (for 6 or more people)

ACQUA

SECONDI

Entrecote di capriolo con mirtilli rossi con patate arrosto e verdure miste

Entrecôte of venison with mountain cranberries, roasted potatoes and mixed vegetables

46.00

Ossobuco al vino bianco con polenta e zucca al forno

Ossobuco in white wine sauce with polenta and baked pumpkin

44.00

Orata con crema di zucca, patate arrosto e bietola

Gilthead bream with pumpkin cream, roasted potatoes and chard

44.00

Frittata di cipolle e cime di rapa al pomodoro con polenta e bietola

Frittata with onions and broccoli rape served with tomato sauce, polenta and chard

37.00

Bistecca alla fiorentina (1kg) grigliata con verdure, patate e insalata

Grilled T-bone Steak with vegetables, potatoes and salad

160.00 (for 2 people)

We generally recommend and serve the Bistecca rare. Other levels of doneness are possible upon explicit request. However, we cannot guarantee the tenderness of the meat in such cases.

ACQUA CLASSICI

Burrata con gnocco fritto, pomodori al forno e prosciutto crudo

Burrata with fried yeast pastry, baked tomatoes and raw ham

18.00 / 15.00 (without raw ham)

Trippa alla Fiorentina con pane grigliato

Tripe in tomato sauce with grilled bread

Starter 16.00 / Main course 26.00

(Main course: with potatoes as side dish)

Pappardelle al cinghiale

Pappardelle with wild boar ragout

Starter 19.00 / Main course 26.00

Risotto alla zucca e scaglie di grana

Risotto with pumpkin and Grana Padano flakes

Starter 20.00 / Main course 27.00

Tagliata di filetto con salsa di vino rosso, indivia, grana, aceto balsamico e patate arrosto

Sliced beef fillet with red wine sauce, endive Grana Padano and balsamic vinegar, served with roasted potatoes

54.00

ACQUA

DOLCI DELL'ACQUA

Panna cotta all'uva e meringa

Panna cotta with grapes in red wine and meringue

9.00

Torta alle pere e zabaione al marsala

Pear tartlet with marsala-sabayon and red wine pear

12.00

Millefoglie ai fichi maritati

Mille-feuille with figs and almonds

11.00

Sgroppino

Lemon sorbet cocktail

15.00

Gelato fatto in casa

Homemade ice cream

4.00 / scoop

Ice cream: Vanilla, chocolate, hazelnut, pistachio, coffee

Sorbet: Raspberry, lemon

SPUMONI

Handmade ice cream from Puglia! Vegan, lactose- und gluten-free

Pizzika

Chocolate sorbet with chilli chutney

12.00

Limone e zenzero

Lemon sorbet with ginger

12.00

Pistacchio e nocciola

Pistachio and hazelnut ice cream with peanuts

12.00

Marzapane e caffè

Marzipan ice cream with a coffee-chocolate core

12.00

Cuore nero

Olive ice cream with rum-chocolate

12.00

Fichi e cupeta

Fig ice cream with almonds

12.00

Tre Mori

Chocolate ice cream with hazelnuts

12.00