



TAGLIERI (platter of cold cuts)

Platter of local cheeses, with tigella bread, honey and fruit compote (V)	16
Platter of local cold cuts, with tigella bread, squacquerone and caciotta cheeses	18
Tasting of local cold cuts and cheeses, with tigella bread, crescentine, squacquerone cheese and honey (recommended for 3 people)	45
Basket of tigella bread, crescentine or mix (V)	8

PASTA

Handmade fresh green tagliatelle with traditional ragù sauce (LF)	12
Strozzapreti with saffron, porcini mushrooms and dried cherry tomatoes (VG)	12
Tortellini in parmesan cheese cream and nutmeg	15

MEATS

BIO beef cut with potatoes and mustard sauce (GF/LF)	22
BIO beef steak tartare with misticanza salad, seasonal fruits and saba (GF/LF)	15
Rabbit summer stew, cherry tomatoes and rosemary, with tigella bread (GF/LF*)	16

ORTO (vegetable garden)

San Marzano peeled tomato with basel and stracciatella cheese (V/GF)	8
Parmesan aubergines (V/GF)	10
Salad with fresh cheese with saba and dried fruit (V/GF)	8
Seasonal mixed salad (VG)	6
Two steps in the vegetable garden (VG)	8
Roast potatoes (VG)	5
Vegetarian combination Tasting of five seasonal delights (V)	18

DESSERTS

Spoon desserts	6
Fruit desserts	6
Chocolate desserts	6
Baked desserts	6
Ask your waiter/waitress the desserts of the week	

CHARGE AND HANDMADE BREAD 2€ | PRICES IN EURO

(GF) = GLUTEN FREE | (VG) = VEGAN | (V) = VEGETARIAN | (LF) = LACTOSE FREE | (*) = ONLY UPON REQUEST

*In case of allergies or intolerances to specific foods,
we recommend to report them or to ask your waiter/waitress for information.*