



menu

starters

Beef Tartare with egg yolk gel, anchovy mayo, mozzarella di bufala ice cream and carasau bread	28
Duck breast with marinated plums, jus and kale	24
Pulpo salad with dried tomatoes, fava beans, olive crumble, potatoes and lovage	26
Kingfish with pear chutney, zucchini, hazelnut and fish essence	25
castellan's salad, feta cheese, baby eggplant, taggiasca olives, strawberry gel and walnut	21

seafood

Mi-cuit de Thon with Ndjua mayo, saffron sauce and green asparagus	34
Turbot with potato espuma, pine nuts sauce, thyme foam, baby spinach und ink coral chips	45
Codfish with artichoke, tomato-olive sauce, capers, mint oil, rice-sesame chips	44

poultry & meat

Vitello tonnato with tuna espuma, capers, pickled onions and herb bread powder	42
Beef tenderloin with green asparagus, currant-rosemary sauce and leek powder	68
Frango Assado, poultry jus, sour pepperoni cream, piri-piri sauce and rosemary crumble	40

pasta & grain

Francesco's Pink Risotto with blue Roquefort, beetroot cream, sour butter and red onion jam	28
Il Valentino Monograno Felicetti with red barb, date tomato, bisque reduction, bread croutons and capers	29
Pappardelle with rabbit ragout, zucchini-carrots brunois and dill	26
Pennoni Trafilati al Bronzo All'Arrabbiata with tomato sauce, chili and herbs	24

sides

Batatas a Murro, herbs	8
Grilled broccoli, chili oil, aioli	9
Green leaves salad, citrus dressing	8

desserts

Soy parfait and peach triumph with marinated peach, ginger cream, crumble and peach sorbet	16
Lemon tartelettes with meringue, Sorrento lemon foam and vanilla ice cream	15
Mille Feuille with Pistachio ganache, raspberries and guanaja ice cream	17

