



April 2026

Aperitif Flûte

<i>Santo Stefano Prosecco di Valdobbiadene - Ruggeri</i>	€ 7,00
<i>'61 Extra Brut Franciacorta - Berlucchi</i>	€ 10,00
<i>Champagne A.Margaine Le Brut - A.Margaine</i>	€ 13,00

Stefano Radici the chef proposes

5-course menus "drinks excluded" (+ 4 wines included €32,00)	€ 80,00
7-course menus "drinks excluded" (+ 5 wines included €42,00)	€ 100,00

Stefano's menus for a minimum of 2 people and for the entire table

Cover and service	€ 5,00
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.....starters

Oyster Marrennes Oleron Fin de Claires Vertes n°3 each € 5,00

molluscs

Stefano' s row fish tasting € 32,00

molluscs, shellfishs and fish

Black cuttlefish and peas € 24,00

molluscs, fish and dairy

Yellow cherry tomato gazpacho and anberjack tartare € 26,00

fish and celery

Potato cappuccino, savory brioche with fish and shellfish € 28,00

shellfish, gluten, dairy, molluscs and fish

Fassona beef tartare with stracchino and pistachios € 24,00

dairy and nuts

Crispy prawns in kataifi pastry and wasabi mayonnaise € 26,00

eggs,shellfish, peanuts and gluten

Octopus with caramelized onions on chickpea puree € 26,00

molluscs

In case of allergies or intolerances, please bring them to our attention

..... first courses

<i>Spaghetti with bottarga on red tuna carpaccio</i> fish and gluten	€ 26,00
<i>Calamarata with caponata and swordfish</i> fish and gluten	€ 23,00
<i>Risotto with prawns and white asparagus from Cantello</i> celery, shellfish and dairy <u>(minimum 2 portions)</u>	€ 24,00
<i>Cuttlefish ink gnocchi with baby squid and Riviera artichokes</i> fish, molluscs, eggs and gluten	€ 25,00
<i>Paccheri with three tomatoes</i> gluten	€ 21,00
<i>Pressed Troccoli with zucchini flowers and scallops</i> gluten, fish and molluscs	€ 24,00

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..... main courses

Turbot ribs with marjoram-flavored mashed potatoes € 30,00
fish and dairy

Anglerfish pantescia style € 30,00
fish and nuts

Salmon fillet with Nori seaweed and sweet soy sauce € 28,00
soy, fish and gluten

Tuna ascalope with hazelnuts € 30,00
fish and nuts

Cod with asparagus milanese style € 28,00
eggs, fish, peanuts and gluten

Pork fillet with coffee and pumkin chutney € 26,00

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**Baked or salt-baked fish - min 2 pz hg* € 8,00
fish

**Fried seafood with crunchy vegetables* € 32,00
peanuts, shellfish, molluscs, fish, and gluten

**Our fish soup* € 35,00
shellfish, molluscs, fish, and gluten

* Ask for availability

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dolci

Semifreddo ai frutti della passione € 10,00

frutta a guscio, latticini e uova

Mousse di yogurt magro ai frutti di bosco € 10,00

latticini

Meringa con mousse di cioccolato bianco e nocciole € 10,00

frutta a guscio, latticini e uova

Pavlova Royal € 10,00

latticini e uova

Barbajada spugna allo yogurt e gnocchi di frolla € 10,00

latticini, uova e glutine

Gelati e sorbetti (di nostra produzione) € 9,00

uova e latticini

*In caso di allergie o intolleranze siete pregati di sottoporle alla
nostra attenzione*

aprile 2026

Vini abbinamento al calice

Barolo chinato - Ceretto - Piemonte € 8,00

Montilla Moriles Don PX 2019 - Spagna € 9,00

Nes passito di Pantelleria 2024 - Pellegrino - Sicilia € 9,00

Uncle Joseph Marsala Superiore Rubino 2015 - Sicilia € 8,00