

SIDE DISHES

Artichoke in pan
5

Baked potatoes
4.5

Stewed spinach
4.5

Mixed salad
4.5

The bread* in the basket it's our production

* Handmade / homemade

*sometimes the chef uses frozen raw materials

APPETIZERS

Bream tartare

Restricted with blueberries and lemon grass, green apple and mint croutons
14

Orange and coffee

Marinated salmon, citrus bread, soft lemon butter
15

Fry artichoke and anchovies

Emulsion of anchovies and mustard with capers
10

Un-usual

Creamed cod, crispy with black corn. Tropea chutney and taggiasca
12

Le Schie

Serve with soft polenta
9

C'est foie

Seared liver, restricted to port and orange burnt shallot
10

Upside down

Appareil of artichokes, sausage, gorgonzola sauce and puff pastry
11

Burratina

Crunchy fennel, restricted to red wine and coriander scent
10

FIRST COURSE

Gold Rice (min.2 portions)

Saffron risotto and raw red prawns

16

Geometry

Sea bream ravioli *, toasted bread cream and artichoke chips

14

Twines and swords

Gragnano spaghetti with swordfish, turnip greens and bottarga

15

Red Rice (min.2 portions)

Risotto with Treviso radicchio and sweet gorgonzola

14

Hats *

Pasta * stuffed with pumpkin and amaretto

12

Celeriac-Venison

Red turnip gnocchi * with venison ragout and crispy celery

14

SECOND COURSE

Cod

Almond and herb crunchy, shallot and cannellini beans

16

Let's play

Baked sea bream, frothy cauliflower and anise, chocolate and crumble

16

Frying*

Squid, prawns, small scallops and vegetable

18

It can be carbonara

Seared swordfish, artichoke, bacon and liquorice extract

20

MAIbanAle

24-hour shank, mayonnaise with smoke and potatoes

22

Anara

Pan-fried duck breast and celery textures

20

Tagliata

Dry Aged beef 30 days with black Cyprus salt

20