

## SFIZI

Fritti - Olive all'ascolana and Cremini **9**  
Panzerotti - Filled with Rosemary Ham and Mozzarella **8**  
Pinzimonio - Crudite' and Gorgonzola Mousse **7**  
Mozzarelline - House Made with Mushrooms and Peppers **8**  
Ciabatte - Tasting of 3 Miniature Panini of the day **10**

## ASSAGGI

Crudo - Branzino, Salmon and Tuna, Spicy Vinaigrette **17**  
Polenta - Baked Polenta with Duck Sauce **17**  
Raviolo - Roasted Pepper Raviolo with Quail Egg and Potatoes **14**  
Sardine - Toast, Tomato Mayonnaise and Frise' **12**  
Crocchette - Truffled Potatoes, Speck and Smoked Scamorza Affumicata **13**  
Caprino - Goat Cheese Galette, Red Peppers and Onion "Confettura" **13**  
Bruschetta - Wild Mushroom and Seafood **12**  
Ostriche - Oysters and Battered Fried Green Beans **16**  
Pescatrice - Hazelnut crusted Monkfish, Eggplants, Salsa Verde **18**  
Prosciutto - Crispy Cured Ham Cubes with Herbs, Mustard, Tomato Compote **13**  
Fonduta - Fondue of Patacabra, Pork Tenderloin and Vegetables **14**  
Polpo - Grilled Octopus, Borlotti, Crispy Leeks **15**  
Timballo - Crepes, Beef Ragout, Vegetables, Mozzarella and Parmigiano **18**  
Baccala' - Salted Cod Fish Strudel, Upland Cress and Lemon Aioli **15**  
Salvia - Sage Fritters, Mozzarella and Anchovy **12**  
Brodo - Onion and Prosciutto Broth, Poached Egg **10**  
Capesante - Citrus Marinated Scallops, Salmon Tartar, Yogurt Dressing **14**

## FORMAGGI

**One Cheese 6 - Three 14 - Five 20**

Bufala Ricotta (Campania)  
Fulvi Pecorino Romano Dop (Lazio) - Pear Mustard  
Sottocenere al Tartufo (Friuli Venezia G.) Miel de Forêt Honey\*  
Blacksticks (Lancashire) - Green Tomato Mustard  
Epoisses AOC Chalancey (Burgundy) - Raisins  
Gris des Vosges (Alsace) - Lavender Honey  
Garrotxa (Cataluña) - Green Tomato Mustard  
Brebisrousse d'Argental (Lyon) - Lavender Honey  
Pecorino in Foglie di Noce (Romagna) - Walnuts in Lemon Honey\*  
Crotin Picandine (Périgord) - Acacia Honey  
Miticaña de Oveja (Murcia) - Arrope

*\*raw milk*

## SALUMI

*(all our salumi are served with "Crescentine", a warm bread typical of Emilia Romagna)*

Cabecero and Lomo Iberico Pane al Pomodoro  
Cacciatorino and Wild Boar Salame  
Prosciutto di San Daniele 24 months  
Prosciutto di Parma 24 months  
Bresaola, Crudite' and Grapefruit Vinaigrette  
Mortadella two ways