

## The Classic

Tagliatelle of cuttlefish with nori seaweed pesto and fried quinoa

Crispy red mullet, parsley soup, anchovy syrup and rhubarb

Rimini fest skewer

Raw amberjack "a la puttanesca"

Roasted cuttlefish, wild herbs and sea urchins water ice

Smoked spaghetti, clams and grilled cherry tomatoes

Cappelletti fresh cream, ham and mushroom

Fish of the day in "potacchio" sauce

Predessert

Dessert

180.00

Wine pairing 80.00

## Easy Classic

(6 courses chosen by Mauro)

150.00

Wine pairing 60.00

Our tasting menus, due to their preparation complexity, are designed to be enjoyed possibly by the whole table

## LAB 2019

Marinated mantis shrimp, passion fruit seeds and pink pepper oil

Raw cuttlefish soup, prawns, hard calm, lettuce chard and tamarisk extract

“Corona” of turbot and orange flavoured tzatziki sauce

Pasta with octopus lard and rosemary

Sea bass, morel and peach in white wine

Sunday’s tagliatelle

Wood pigeon, lamb juice and eucalyptus

Salmi of hare

Pre dessert

Dessert

180.00

Wine pairing 80.00

## Easy Lab

(6 courses chosen by Mauro)

150.00

Wine pairing 60.00

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## The Game

Hare tartare, sea urchins and ginger oil

Grouse, spring onion, sea snail and olives

Mallard royale

Potatoes puree and duckling

Potatoes ravioli with game finanziaria and hazelnut

Red Partridge

Predessert

Dessert

180.00

Wine pairing 80.00

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