



LUNCH MENU

APPETIZERS AND PASTAS

Appetizer of the day 21/26

Adriatic raw fish and /or shell fish 21/25

Fried squash blossoms filled with bufala ricotta and fresh mint 19

Masculina di magghia anchovies with Stracchino (fresh cheese) 19

Pumpkin bread with house-smoked red mullet and butter (Botiro from Primiero) 19

Burrata, filetto lardellato (cured ham) and wild arugula 19

Fried veal tongue, pickled vegetables and green sauce 19

Local Fassona beef tartare (*Damini*), matchstick chips and greens 23

Sauté of local mussels (Alberoni - High Adriatic) with Bala Rossa beans 19

Our “Russian salad” with Adriatic shrimp 18

Beefheart tomato gazpacho, garnished 18

Pasta dish of the day 21

MAIN DISHES AND SIDES

Fresh Adriatic fish dish “decided at the market” 29/26

Breaded-fried sardines and mantis shrimp, fries, fennel and “rouille” sauce 26

Deep-fried platter of Adriatic fish and shellfish and vegetables 31

Veal cutlet, “dressed” with summer truffle and pico de gallo 26

Salad of field greens and legumes 10

Bean salad (Bala Rossa) 10

Eggplant Caponata 10

TERROIR LUNCH MENÙ “CARTE BLANCHE”

- only for the entire table -

appetizer, pasta dish, main dish, dessert or cheese

€ 49 per person

With wine pairing: + **€ 18** (3 glasses) + **€ 23** (4 glasses)

- We serve the à la carte & tasting menu for a maximum of 6 guests -

Service Charge: not included, left to your discretion

Cover Charge: € 5/person (no charge with an expense of € 50 per guest, or with Tasting Menu)