












MENÙ

APPETIZERS

FRIED VEGETABLES	 	7,00 €
SMALL FLAT BREAD WITH HAM, ROCKET AND SQUACQUERONE CHEESE	 	7,00 €
FRESH TOMATOES AND BASIL BRUSCHETTA		7,00 €







STARTERS

SPINACH SALAD, AVOCADO, PUMPKIN SEEDS AND BRONTE PISTACHIOS		13,00 €
RICOTTA FLAN, NECTARINE PEACH, TRADITIONAL BALSAMIC VINEGAR AND POPPY WAFER	  	15,00 €
CUTTLEFISH, COURGETTE AND MINT CREAM, ZUCCHINI FLOWERS AND INK WAFER	 	18,00 €
BEEF TARTARE, PARMIGIANO CHEESE CREAM, FRIED EGG AND BLACK TRUFFLE	 	20,00 €
PRAWN, BURRATA CHEESE CREAM, CAPPER POWDER AND ROASTED CHERRY TOMATOES	 	20,00 €
RAW TUNA FILLET, TUNA ROE, CUCUMBER AND GIN		23,00 €

PASTA

STROZZAPRETI (typical homemade pasta) AND VEGETABLES RAGOUT	 	13,00 €
STUFFED POTATO DUMPLINGS, TOMATO SAUCE AND EXTRA-OLD PARMIGIANO CHEESE	  	16,00 €
RED MARINARA RISOTTO THE WAY IT'S DONE IN ROMAGNA	    	18,00 €
PASSATELLI (typical homemade pasta) WITH CLAMS, PARSLEY SAUCE AND LEMON ZEST	   	20,00 €
HOME MADE RAVIOLI STUFFED WITH SHRIMPS AND COLONNATA LARD WITH BLAK TRUFFLE	   	20,00 €
TORTELLI (typical herbs stuffed homemade pasta), BACON AND WILD MUSHROOMS	  	20,00 €

MAIN COURSES

AMARANTH AND LENTIL VEGAN MEATBALLS, GRATIN AUBERGINES CREAM AND AROMATIC HERBS	 	15,00 €
SEA BASS AND SPRING VEGETABLES		18,00 €
LOW TEMPERATURE RABBIT, POTATOES, LIVERS RAVIOLI AND CRISPY LEEK		18,00 €
TURBOT, GREEN PEPPER AND PONZU SAUCE	  	24,00 €
MIXED FRIED FISH, SEAFOOD AND VEGETABLES	  	28,00 €
QUALITY 6 COLD CUTS WITH FLAT BREAD		15,00 €
SEASONAL 6 CHEESE SELECTION, JAMS, HONEY AND FRUITS	 	17,00 €

GRILLED AT THE FIREPLACE

BEEF MEATS

RIB STEAK

ITALIAN WHITE BEEF (minimum maturation 30 days) minimum cut 600 gr	all'etto	6,00 €
FINNISH SASHI (minimum maturation 50 days) minimum cut 600 gr	all'etto	8,50 €
CANADIAN "HERITAGE" ANGUS (minimum maturation 50 days) minimum cut 500 gr	all'etto	11,00 €


T-BONE STEAK

ITALIAN WHITE BEEF (minimum maturation 30 days) minimum cut 800 gr	all'etto	6,50 €
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OTHER CUTS

BLACK ANGUS SLICED SIRLON (about 280 gr)	25,00 €
IRISH ANGUS FILLET WITH BACON AND GREEN PEPPER (about 280 gr)	30,00 €


OTHER MEATS

SAUSAGES AND POTATOES 	16,00 €
FREE-RANGE CHICKEN	18,00 €
MIXED GRILLED MEAT (sausage, bacon, pork chop, chicken, beef)	20,00 €
LAMB RIBS	20,00 €

FISH

MIXED GRILLED FISH    	28,00 €
GRILLED SHELLFISH 	35,00 €

VEGETABLES

MIXED SALAD	6,00 €
BAKED POTATOES 	6,00 €
SAUTEED CHARD LEAVES	6,00 €
GRILLED VEGETABLES	7,00 €
MIXED VEGETABLE DISH 	10,00 €

TASTING MENÙ

(minimum 2 persons)

TRADITION MENÙ (you can order every single dish)

30,00 €

HAM, SQUACQUERONE CHEESE, ROCKET AND FLAT BREAD



12,00 €

TAGLIATELLE WITH TRADITIONAL MEAT SAUCE



14,00 €

GRILLED MEATS SKEWER WITH POTATOES



16,00 €

MEAT MENÙ

43,00 €

BEEF TARTARE, PARMIGIANO CHEESE CREAM, FRIED EGG AND BLACK TRUFFLE

TORTELLI (typical herbs stuffed homemade pasta), BACON AND WILD MUSHROOMS

LOW TEMPERATURE RABBIT, POTATOES, LIVERS RAVIOLI AND CRISPY LEEK

CRUNCHY CHOCOLATE MOUSSE, RASPBERRIES, ALMOND AND HAZELNUT PRALINE

FISH MENÙ

46,00 €

CUTTLEFISH, COURGETTE AND MINT CREAM, ZUCCHINI FLOWERS AND INK WAFER

HOME MADE RAVIOLI STUFFED WITH SHRIMPS AND COLONNATA LARD WITH BLAK TRUFFLE

TURBOT, GREEN PEPPER AND PONZU SAUCE

STRAWBERRY INSPIRATION, MASCARPONE CHEESE AND CANDIED ALMONDS

OUR JOURNEY

56,00 €

SIX COURSES CHOSEN BY CHEF, TO FULLY ENJOY OUR KITCHEN

ALLERGENS:



GLUTEN



FISH



MILK AND DERIVATES



SHELLFISH



PEANUTS



CLAMS



NUTS



EGGS



CELERY



SOY

COVER CHARGE, HOMEMADE BREAD AND EXTRA VIRGIN OLIVE OIL
FROM SAN MARINO - € 3,50 FOR PERSON

WI-FI PASSWORD: rsm1959