

## La carta

### *STARTERS* 20

- Black Salad and Pink Prawns
- Sheep Tartare, Pomegranate and Rose
- Codfish and Leaves
- Cloud Egg in Broth

### *FIRST COURSES* 25

- Pasta, Potatoes and Sea Roe
- Buffalo Risotto
- Roasted Ravioli, Fish Offal and Turnip Greens

### *MAIN COURSES* 35

- Amberjack and Umbrelliferae
- Lamb, Peach, Green Beans and Lavender
- Pigeon "alla Leccarda"

## Le degustazioni

*RADICI&INNESTI* 75

Wine Pairing 45

*RADICI&INNESTI* 7 95

Wine Pairing 'Plus' 55

*RADICI&INNESTI* 120

Wine Pairing 'Oltre' 65

- For tables with 4 or more guests, tasting menu is recommended.

