



La carta

STARTERS 20

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, Cabbage, Burnt Garlic and Argan

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'

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

