

## ANTIPASTI

Pollo, funghi, lavanda [6]  
*Chicken, mushrooms, lavender*  
€ 19

Cozze, legumi, issopo [1, 4, 14]  
*Mussels, legumes, hyssop*  
€ 20

Manzo, buerre blanc, asparagi [4, 7]  
*Beef, buerre blanc, asparagus*  
€ 22

Uovo, pecorino, erbe spontanee [1, 3, 4, 7]  
*Egg, pecorino cheese, wild herbs*  
€ 18

## PRIMI

Ribollita [1, 9]  
*Ribollita Tuscan soup*  
€ 19

Tortello alle tre carni, ribes ghiacciati, pecorino stravecchio [1, 3, 7, 9]  
*Tortello with three meats, frozen currant, Stravecchio pecorino cheese*  
€ 23

Spaghettone al limone, vongole, alghe [1, 7, 14]  
*Spaghettone with lemon, clams, seaweed*  
€ 24

## SECONDI

Rombo, lumachine di mare, dragoncello [1, 3, 4, 7, 9, 14]  
*Turbot fish, sea snails, tarragon*  
€ 30

Piccione e Mela [6, 10]  
*Pigeon and Apple*  
€ 32

Maialino, carciofi, acciughe [1, 3, 4]  
*Piglet, artichokes, anchovies*  
€ 28

## DOLCI

Cioccolato, banana, arachidi [3, 7, 8]  
*Chocolate, banana, peanuts*  
€ 14

Cocco, mango, lime, ananas [1, 3, 7]  
*Coconut, mango, lime, pineapple*  
€ 14

Paris brest, crema, caramello salato [1, 3, 5, 7, 8]  
*Paris brest, cream, salted caramel*  
€ 13