



*“Achieving simplicity
is a complex challenge”*

A handwritten signature in blue ink, which appears to read 'Dennis J. Warrick', with a long, sweeping underline.



“5 Senses”

Fior di latte cheese, prawn,
pepper biscuit,
caviar and candied lemon

“Anecchia”
beef with tuna sauce,
green pepper, aubergines and black truffle

Risotto with Lemon,
scampi and licorice

Catch of the day,
courgettes and wasaby

Chocolate and fleur de sel,
biscuit, tonka beans and coffee

Tasting menu € 90 per person

Wine pairing
5 glass pairing € 70 per person



“The story telling”

7 courses
Hand - free tasting menu
chosen by the Chef

Tasting menu € 110 per person

Wine pairing
7 glass pairing € 90 per person



STARTERS

Aubergines, fruit, vegetables
and San Marzano tomatoes

€ 24

Courgettes and parmesan cheese
in fiano white wine sauce and sweet paprika

€ 24

Tuna, ricotta cheese
and cherries

€ 26

Cod, apricot, almonds
and lemon

€ 26

“Anecchia”
beef in tuna sauce,
green pepper, aubergines and black truffle

€ 26



MAIN COURSES

Risotto with Lemon,
scampi and licorice
€ 30

Roasted potato ravioli, provola cheese,
courgettes and prawns
€ 28

Buckwheat soya Tagliatelle pasta,
marinated beef and chilli
€ 26

Linguine pasta in tomato gazpacho,
scuncilli, olives and capers
€ 28

Spaghetti with roasted pepper,
mint and fragrant bread
€ 24



SECOND COURSES

Catch of the day,
courgettes and wasaby

€ 30

Red mullet
in fried potatoes crust, lettuce,
radishes and saffron mayonnaise

€ 32

Sea bream “all’acquapazza”

(for two people)

€ 75

Pork in eggplant parmigiana
and tomato jam

€ 28

Duck breast, dark celery,
apricot and lemon

€ 32

Stuffed cockerel with pepper salad

(for two people)

€ 40



JOY OF NATURE

Stuffed pepper
olives, capers and provola cheese

€ 22

Vegetables and fruit
with raspberry vinegar

€ 22

Tomato soup
with bread chips and thyme

€ 22

Risotto, Courgette, provola cheese,
black truffle caviar

€ 28

Linguine pasta, lemon,
green peppers and sweet paprika

€ 24

Caprese ravioli
with tomato and basil sauce

€ 24

Red turnip meatball
with fior di latte cheese,
lemon and yogurt

€ 26



KIDS MENU

Smoked ham
and fior di latte cheese
€ 16

Courgette and basil omelette
€ 16

Caprese ravioli
with cherry tomato and basil sauce
€ 24

Catch of the day in a fried potato crust
€ 18

Fresh fruit of the season
€ 12

Chocolate and vanilla ice cream
€ 10



DESSERT

Chocolate and maldon salt biscuit,
tonka beans and coffee

€ 16

Strawberries, mascarpone and basil

€ 16

Chocolate pizza
with red fruits marinated with Gin

(for two people)

€ 30

Saint Honorè
hazelnuts, vanilla and caramel

(for two people)

€ 30

Selection of cheeses,
jam and pan brioche

€ 18