

TASTING MENU

Shared service for the whole table

I VEGETALI

Before embarking on a journey to discover new lands, it is always good to get to know one's own. That is why the Chef proposes such a journey for you to discover the vegetables grown in our land served in 6 courses.

€ 80

Wines and drinks not included

A MANO LIBERA

A journey marked by a pleasure that grows and materialises in each of the 6 courses, including meat and fish dishes, prepared with fresh market arrivals.

€ 100

Wines and drinks not included

CARUSU EXPERIENCE

Let yourself be guided by Chef Alen Mangione and his team. This route of 9 itineraries will take you, he will take you on a journey of taste and to discovery his cooking philosophy.

€ 130

Wines and drinks not included

In combination... 5 glasses 60 € / 7 glasses 80 €



OUR MENU

Menu available for a minimum of 2 courses per person



Starters

La Seppia “Mascariata” (1,2,4,7,9,12) € 23

Stuffed cuttlefish, onion crumble, chilli and white wine sauce

La Palamita (2,4,7,12) € 20

Raw and cooked bonito, cucumber and yoghurt

L’asino (1,2,6,7,11) € 20

Donkey carpaccio, horseradish, lettuce and soft potato

Il Bue... E Il Coniglio (1,3,9,11,12) € 25

Seared ox tongue and sweet and sour rabbit

La Cipolla (7,12) € 16

Onion fondant, beurre blanc and capers



First Courses

Appartenenza (2,4,7,8,9,12) €25

Risotto, anchovies, lemon and pistachios

Le Linguine (1,2,4,7,9) €27

Linguine pasta, urchins, green beans and cacioavallo cheese

Tunnina a Matalotta (1,2,5,4,9,12) €27

Fresh pasta buttons stuffed with 'tuna matalotta' and beef jus

Il Cappellaccio (1,5,7,9,12) €27

Cappellacci of 'smoked strain sausage', curly escarole and blue goat cheese

Pittinicchi (1,7,9) €26

Spaghetti, meat reduction, green apple and celery

La Prima Raccolta (1,5,6,7,8,9) €25

Potato gnocchi with herbs, vegetable ragout and crunchy bread



Main Courses

Rosso Di Triglia (2,4,5,6,7,9,12) € 30

Red mullet, potato tatin, orange mayonnaise, oregano jus and brandy

Aragosta (2,4,7,9,12) € 35

Lobster tail cooked in kamado and crispy salad from the vegetable garden

Pesce d'amo (2,4,7,8,9,11,12,14) € 30

Catch of the day, wild rocket, seaweed and shellfish ragout

L'Agnello (1,3,5,7,9,,12) € 35

Variation of lamb, peas, mint and buttermilk

L'Anatra (7,8,9,12) € 30

Duck breast, cherries and cocoa gru 

Il Maialino (5,6,8,9,11,12) € 28

Black pork pluma cooked in bbq and plum chutney



Our Waters

Filette	47 cl	€ 6
Still		
Lurisia	65 cl	€ 8
Still		
San Benedetto	65 cl	€ 5
Still		
Panna	75 cl	€ 5
Still		
Armani	75 cl	€ 15
Still		
Maxim's Fashion by Pierre Cardin	75 cl	€ 12
Still		
Perlage	70 cl	€ 8
Effervescent		
Ferrarelle	75 cl	€ 5
Effervescent		
Filette	47 cl	€ 6
Sparkling		
Lurisia	65 cl	€ 8
Sparkling		
San Benedetto	65 cl	€ 5
Sparkling		
San Pellegrino	75 cl	€ 5
Sparkling		
Armani	75 cl	€ 15
Sparkling		
Maxim's Fashion by Pierre Cardin	75 cl	€ 12
Sparkling		



Soft Drinks

Coca Cola	€5
Aranciata	€5
Acqua Tonica	€5
Cedrata	€5
Limonata	€5
Ginger Beer	€5
Crodino	€5
Thè	€5

Beers

Blonde	€10
Red	€10
Weiss	€10



Allergens

- 1 Cereals containing gluten
- 2 Crustaceans and crustacean products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and products based on peanuts
- 6 Soybeans and soy products
- 7 Milk and milk products (including lactose)
- 8 Nuts: almonds, pistachios, walnuts and hazelnuts
- 9 Celery and celery products
- 10 Sesame seeds and products based on sesame seeds
- 11 Mustard and products based on mustard
- 12 Sulphur dioxide and sulphites
- 13 Lupins and products based on lupins
- 14 Molluscs and products based on molluscs

If you have any food allergies and/or intolerances, please contact our staff who will provide you with information on our food and beverages

Cover charge

€7

The menu may be subject to variations, in accordance with the seasonality of the products and in correlation with the market availability. In the event of the absence of fresh ingredients, frozen products are used. The preparation of some of our dishes may involve the use of natural food additives. In accordance with the legal requirements, any fish intended to be eaten raw has been subjected to a preventive reclamation treatment. It may also have been kept at negative temperatures (-20 for 24 hours / - 35 for 15 hours) and have undergone freezing treatment.

