



## SPRING 2024

[1,6,9] Seafood Starter Variation\*\* € 23

[6] Stewed Octopus in Porto Wine and Pumpkin Cream\* € 19

[7,9] Red Snapper Tartare\*\* € 22

[1,2,9] Cantabrian Anchovies on Burrata, Caperberries and Confit Cherry Tomatoes € 18

Chianina's Carpaccio with Orange and Fennel € 16

[1,2] Angus Tartare with Stracciatella Cheese € 18

[14] Typical Tuscan Cured Meats From Chianti € 16

[1,2,8] Chicory Timbale on Black Bread and Parmesan Cream € 15



[1,8,9] Tagliolini with Red Snapper € 19

[1,4] Calamarata with Spider Crab € 19

[4,5,8] "Acquerello" Rice with Asparagus and Red Prawns Tartare € 20

[1,2,7,8] Handmade Ravioli Filled With Overcooked Mallard € 19

[1,2,8] Bigoli with Chianina's Ragù € 15

[1,2,8] Calamarata with Artichokes Carbonara € 14



[4,6,7,9] Local Mixed Fried Seafood\* € 25

[9] Red Snapper Supreme on Potatoes and Saffron Cream\*\* € 29

[6] Stewed Cuttlefish on Chards € 25

[7,14] Beef Cheeks Cooked in "Elba Rosso Riserva" Wine € 22

[7] Stewed Wild Boar with Polenta and Caramelized Onions € 20

[2] Black Angus Tenderloin on Parmesan Cream € 29

Fiorentina Dry Aged (at least 45 days) pro 100 gr € 7



Side dishes: Seasonal Vegetables, Baked Potatoes, Mixed Salad € 6

Bread And Cover € 3

### \* TRANSPARENCY:

We strongly believe in using - in all our dishes - 0 km products caught on the island of Elba.

We buy fish directly from the Fisherman's boat: unfortunately not everything is always available.

In the absence of fresh product, we use raw material previously frozen by us, or frozen directly on board. If you have any doubts, don't hesitate to ask

### \*\* RAW FISH:

\*\* for your health and quality the product is subject to "shock freezing"

### ALLERGENS



1 GLUTEN



2 MILK



3 LUPINS



4 CRUSTACEAN



5 NUTS



6 SHELLFISH



7 CELERY



8 EGGS



9 FISH



10 MUSTARD



11 PEANUTS



12 SESAME



13 SOYA



14 SULPHITE