



SPRING 2024

- [1,6,9] Seafood Starter Variation** € 23
[6] Stewed Octopus on Pumpkin Cream* € 19
[7,9] Fish Tartare of the Day** € 22
[1,2,9] Cantabrian Anchovies on Burrata, Caperberries and Confit Cherry Tomatoes € 18
Chianina's Carpaccio with Orange and Fennel € 16
[1,2] Wagyu's Tartare with Stracciatella Cheese € 19
[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
[2,4,5,8] "Acquerello" Rice with Asparagus and Red Prawns Tartare € 20
[1,2,7,8] Tagliolini with Wild Cockerel Ragù € 15
[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
[1,9] Amberjack Supreme on Potatoes and Saffron Cream** € 29
[7,9] Longfin Tuna Tataki on Tomatoes Gazpacho € 25
Daily Catch Local Fish pro Hg € 8
[7,14] Beef Cheeks Cooked in "Elba Rosso Riserva" Wine € 23
Sliced Sirloin Sashi Triple A € 27
[2] Black Angus Tenderloin on Parmesan Cream € 29
Fiorentina Dry Aged (at least 30 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