

2003 A GARDEN IN THE PLATE

10,00 €

Simply virtuosity; just herbs, flowers,
leaves and sprouts which Nature offers us in this period of the year.
And then, a vegetables cream which cover the plate just like a veil.

Sentimentality, simplicity and sincerity.

My wish to you for a happy meal



TASTING MENUS

“SIGNORE TE NE RINGRAZI”

55,00 €

Signore te ne ringrazi is a radical gastronomic menu,

it goes back to the root of the terroir we live in

to great it with the best vegetarian dishes thought and realized by our kitchen

2003 A garden in the plate

“By hands”

2011 Boiled potato

2014 Small box of early vegetables

2018 Roasted aubergine and fennel flower

2014 Spaghetti with herbs arrabbiata

2019 Goodnight camomile

KIDS MENU

20,00 €

“By hands”

Pasta with meatballs supersauce

Ice cream

The tasting menus are served with no drinks included and possibly for all the table

BY HAND

*For those who want to feel at home
For those who want to forget every rule and enjoy the pleasure of company
For those who want to get dirty
For those who want to satisfy their appetite with no compromise*

Olives “all’Ascolana” and fried cream	10,00 €
Fried zucchini flowers stuffed with capers, fiordilatte cheese and basil	7,00 €
Amaranth, rocket and “baccalà” (salted dry cod)	7,00 €

HALF PIZZAS *(only for dinner)*

Fornarina and “salsa verde”	7,00 €
Fornarina goat cheese and roasted peppers	7,00 €
Fornarina ricotta cheese, anchovies and sorrel	7,00 €
Caciotta cheese, pepper and grated lemon	7,00 €
Margherita, fresh tomato sauce, basil and fiordilatte cheese	7,00 €
Raw marinara, fresh chopped tomatoes, garlic and oregano	7,00 €
Guanciale (<i>pork jowl</i>), courgettes, cherry tomatoes and fiordilatte cheese	7,00 €
“1000 colours” caprese, half pizza fornarina, buffalo mozzarella cheese, basils, Saturnia peach, different kinds of tomatoes, capers and barries	15,00 €
“Frecantò” (<i>mixed stew vegetables</i>) and half pizza with fiordilatte cheese	12,00 €

*Pizza, just like spaghetti, is the most iconic dish
of the italian cuisine and maybe the most representative.
Why the half pizza?
To make it part of your dinner and not the only dish.*

STARTERS

2011 Boiled potato	10,00 €
2018 Roasted aubergine and fennel flower	10,00 €
2014 Small box of early vegetables <i>Do you remember the small box of the nurseryman? Here it's made of sheep ricotta cheese by Fratelli Angeli, edible soil, small plants of salad and a seasoning of liquid salad.</i>	15,00 €
2013 Cuttlefish stuffed with bread and beets	17,00 €
2018 Mackerel in oil, roasted tomato sauce, purslane and fresh onion	17,00 €

Tastes or half portions will not be considered half of the price but the 2/3rd of it.

SPAGHETTERIA

Spaghetti with tomato and basil 10,00 €

2014 Spaghetti with herbs arrabbiata 16,00 €

*A sequence of herbs with an increasing pungent taste, which have to be completely chewed to appreciate their effect.
In this order: rocket, pepper leaf, watercress, mustard, nasturthium, artemisia and absinthe (it will give a short hallucination... Which will go away almost immediately!)
And lastly ginger, to recover the palate sensitivity...*

2013 Spaghetti garlic, oil, chilli and prawns 22,00 €

With meatballs supersauce, for the young ones... 8,00 €

...but even for the eldest ones 14,00 €

2014 Spaghetti with cooked and raw vegetables, herbs, flowers, fruit and seeds *(Only for lunch)* 18,00 €

OTHER PASTAS

Tagliatelle with anchovies, sardines, grated lemon and lovage 15,00 €

Boccolotti with old-style meat sauce 15,00 €

The pasta will be less "al dente", just like the farming tradition

MAIN COURSES

2019 Stewed roasted vegetables	15,00 €
2012 “Milanese” steak of tomato	18,00 €
2006 Crunchy roll, fried squids, cucumber, lemon and celery	22,00 €
Baccalà (<i>salted dry cod</i>) and potatoes	20,00 €
2019 500 gr of prawns in Borlotti beans “Catalana”	45,00 €
Animals of low court “potacchio” with roasted peppers	20,00 €

DESSERTS

2019 Magic cake and raspberries ice cream <i>(Sara Francia)</i>	8,00 €
2019 Goodnight camomile <i>(Marta Sbaffi)</i>	8,00 €
2019 Fruit sauce, chocolate fudge and nasturtium	12,00 €
2008 Green Castignano anise truffle dipped in barley coffee <i>(dedicated to master Claudio Cuppoletti)</i>	6,00 €
2019 "Saturnia" peach, amaretti biscuits and purslane <i>(Sara Francia)</i>	10,00 €