

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

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### “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”

2019 Roasted Primosale cheese, elm’s seeds, pepper, “lilla” and honey

2019 Roasted spring onion soup, sunny side-up egg  
and basil sprouts

2014 Crescia of polenta with cooked and raw wild herbs

2014 Spaghetti with herbs arrabbiata

Strawberries and burnet

2018 Must bread roasted with sugar and must bread ice cream

*(Polidori)*

### SEA

75,00 €

*Local seafood dishes, following the chef's emotions*

“By hands”

2012 Raw prawns in strawberries “pizzaiola”

Sea and garden salad

Clams and wild asparagus tagliatelle

Octopus cooked in the wine and roasted in the rosemary

2018 Peach in syrup, peach syrup granita,  
“caccialepri” and pine nuts

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

## BY HAND

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*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*

2017 Amaranth, rocket and “baccalà” salted dry cod	10,00 €
2016 Fried russian salad (Polidori)	10,00 €

### HALF PIZZAS *(only for dinner)*

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Fornarina onion and spring onions	8,00 €
Fornarina and “salsa verde”	8,00 €
Fornarina, stracciatella cheese, anchovies and sorrel	9,00 €
Caciotta cheese, pepper and grated lemon	8,00 €
Raw marinara, homemade tomato sauce, garlic and oregano	8,00 €
Spicy raw marinara, with added chilli, ricotta and fiordilatte cheese	8,00 €
Margherita, homemade tomato and basil sauce, fiordilatte cheese	8,00 €

### PIZZAS *(only for dinner)*

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Fornarina onion and spring onions	10,00 €
Raw marinara, homemade tomato sauce, garlic and oregano	10,00 €
Spicy raw marinara, with added chilli, ricotta and fiordilatte cheese	12,00 €
Margherita, homemade tomato and basil sauce, fiordilatte cheese	12,00 €
Napoli, marinara sauce, anchovies, olives, capers, fiordilatte cheese, parsley and oregano	15,00 €
Sausage, fiordilatte cheese, pink apple and spinach	15,00 €
“Sovrapposta” fornarina, stracchino cheese, rocket and fresh spring onions	20,00 €

*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

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2018 Peas, ricotta cheese and orange flowers	13,00 €
2019 Roasted primo sale cheese, elm's seeds, pepper, "lilla" and honey	13,00 €
2019 Roasted spring onion soup, sunny side-up egg and basil sprouts	13,00 €
2014 Crescia of polenta with cooked and raw wild herbs	13,00 €
2012 Raw prawns in strawberries "pizzaiola"	22,00 €
Sea and garden salad	18,00 €

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

## SPAGHETTERIA

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With single variety oil and Parmesan 12,00 €

2014 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...*

2009 With quail "carbonara" 16,00 €

2010 With vegetable juice and new broad beans salad, seasoned like "fava 'ngreccia" 16,00 €

With meatballs supersauce, for the young ones... 8,00 €  
...but even for the eldest ones 14,00 €

## OTHER PASTAS

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Clams and wild asparagus tagliatelle 18,00 €

Gnocchi with mustard pesto 15,00 €

## MAIN COURSES

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Marta's artichokes	15,00 €
2017 Tender baccalà ( <i>salted dry cod</i> ), slightly burnt skin, spring onions and sage	22,00 €
2010 Octopus cooked in the wine and roasted in the rosemary	22,00 €
Fried Sopravvissana Lamb, vegetables and herbs with lemon	22,00 €

## DESSERTS

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Baked pies and biscuits	4,00 / 6,00 €
2008 Green Castignano anise truffle dipped in barley coffee <i>(dedicated to master Claudio Cuppoletti)</i>	6,00 €
Strawberries and burnet	7,00 €
2018 Peach in syrup, peach syrup "granita", "caccialepri" and pine nuts	8,00 €
2018 Chocolate, hazelnut and bitter orange <i>(Polidori)</i>	10,00 €
2018 Must bread roasted with sugar and must bread ice cream <i>(Polidori)</i>	10,00 €