

SIGNORE TE NE RINGRAZI € 65

Our trademarks

2003 Garden in the plate - € 20

No special effects; herbs, flowers, leaves and sprouts which Nature offers us in this period of the year.

Then, a vegetables cream which cover the plate just like a veil.

Sentimentality, simplicity and sincerity. My wish to you for a happy meal

Junk food

2024 Agretti salad and other wild herbs - € 11

2014 Roasted spring onion soup, organic fried-egg and the first basil sprouts - € 15

2024 Boiled artichoke, vinegar and green sauce - € 15

2014 Small box of early vegetables - € 18

Remember the nurseryman's box? Here it is made from the ricotta of the Angels Brothers, from edible earth, from the salads that will be made and from a liquid salad dressing. The plate is the evident part of an invisible work.

2010 Spaghetti, broad beans salad seasoned as "fava ngreccia" - € 15

2022 Cold milk soaked-biscuit - € 8

SIGNORE TE NE RINGRAZI with the addition € 80

Pigeon and rosemary - € 30

APPETIZER

(°) The real fried Ascolana olives and Cremini - € 12

(°) Mother Onelia's galantina and pickles - € 15

"Roast-sheep" - € 15

PASTAS

Tortellini with asparagus- € 18

(°) Frascarelli, homemade preserves, salted ricotta and marjoram - € 15

(°) Pasta with traditional stew sauce - € 15

(°) Chickpeas and potatoes - € 10

MAIN COURSES

Lamb and spinach - € 18

2020 The real free range chicken, devilled sauce and wild herb salad - € 18

(°) Rabbit in potacchio - € 18

Omelette stuffed with wild erbes and caciotta cheese - € 15

DESSERTS

(°) Homemade custard - € 7

Castignano green aniseed truffle poached in barley - € 8

(dedicated to master Claudio Cuppoletti)

Chocolate, strawberries, kumquats and mandarin sorbet - €10

(°) a tribute to the way farmer's wives used to bring love to the table by flavors and dish presentations

Due to their complexity of preparation, the tasting menus are intended possibly for the whole table
Ordering à la carte requires a minimum of 2 courses per person