



### Starters

<i>Thin veal with tuna-caper sauce, our style</i>	€	11,00
<i>Mussel soup Taranto-style / or marinara-style</i>	€	12,00
<i>Fried flatbread with cured ham and burratina</i>	€	14,00
<i>Veal carpaccio with: stracciatella cream and pistachio crumble</i>	€	13,00
<i>Simone recommends:</i>	€	18,00
<i>seared octopus with basil burrata cream and confit cherry tomatoes*</i>		
<i>Raw beef salad with cheese mousse and grated egg mimosa</i>	€	12,00

### First Courses

<i>Linguine with mixed seafood</i>	€	18,00
<i>Spaghetti "Quattro Soldi" with smoked ham, spicy spianata salami, and tomato</i>	€	11,00
<i>Paccheri Ischia-style with cherry tomatoes, guanciale, and pecorino cheese</i>	€	12,00
<i>Linguine with lobster and cherry tomato velouté*</i>	€	20,00
<i>Spaghetti with clams, persiley and white wine sauce</i>	€	18,00
<i>Meat-filled agnolotti with tomato sauce, pesto, and stracciatella</i>	€	13,00
<i>Risotto with prawn cream and pistachio stracciatella</i>	€	16,00
<i>Tagliolini with asparagus, crispy speck, and stracciatella</i>	€	16,00
<i>Bavette with asparagus, clams, and tuna dry eggs.</i>	€	18,00

**Cover charge € 2,50**

*Note: Some products may be frozen depending on availability. \**

*Not all ingredients are listed; guests with allergies or intolerances are kindly asked to inform the staff before ordering.*