

# M E N U

"Discover a menu that captures the flavors of the earth, sea and land"

"Our philosophy is sharing.  
Here, each dish is placed in the center of the table for you to enjoy the experience together."

## SOIL

"Tastes of the earth with fresh vegetables, herbs and fruits"

### MEDITERRANEAN PIE

Olives | cherry tomatoes | local greens | "seliano"  
cheese  
9€

### BURRATA

Sweet pumpkin | figs | cashews  
13€

### GREEN BEANS

Orange | Green Apple | smoked almonds  
11€

### CUCUMBER SORBET

Cherry tomatoes | olives | "seliano" cheese  
12€

### ARTICHOKE 'GIOUVETS'

Jerusalem artichokes | orzo pasta | herbs | parmesan  
14€

### ROASTED CABBAGE

Beetroot | truffle  
14€

## SEA

"Seafood and fish that bring the flavors of the seabed "

### TARAMAS

Nut & seed crackers | bottarga  
8€

### CEVICHE SEA BASS

Citrus fruits | tomato  
16€

### SQUID

Green beans edamame | miso sauce  
18€

### MACKEREL

Local greens | citrus sauce  
16€

### SEA BASS FILLET

Seasonal local greens, porcini mushrooms  
18€

## LAND

"Meats that showcase the authenticity of the land "

### BEEF TARTARE

Sourdough bread | smoked mayonnaise  
17€

### CHICKEN MEATBALLS

Cabbage | onion mayonnaise  
14€

### CHICKEN

Lettuce | celery root sauce  
15€

### BEEF CHEEKS

Fregola | graviera cheese  
18€

### BEEF FILLET

Apple sauce | potato cream  
20€

