

## Menu “Four half portions”

Four half portions for a taste of our kitchen  
*the course choice is the same for the whole table*

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Eggplant *parmigiana* cappuccino and tender cuttlefish in aromatic oil infusion \*

Mancini spaghetti with spring onion fondant, clams and bottarga

Traditional *burrida* of daily catch, snow peas and crispy homemade bread

Melon sorbet and La Raia honey, almond *sbrisolona* and homemade yogurt

Euro 80

## Menu “Il Borgo”

To tell the rural tradition of our estate  
*the course choice is the same for the whole table*

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Fried zucchini flowers, anchovies, lemon ricotta and Bloody Mary sauce

Savory pie with braised summer onion, seasonal leaves,  
mayonnaise and quail eggs

Warm basil and potatoes cream, green beans, lemon zest and olive powder

Poached egg from our hens, leek cream, potatoes,  
fresh broad beans and black summer truffle

Barbera strawberries, creamy white chocolate and cocoa crumble

Euro 90