



menu

STARTERS

Crispy octopus on potato cream and poppy seeds, € 18.00
with citrus-infused extra virgin olive oil (4,14)

Tuna tartare*** smoked with olive wood, € 19.00
marinated in teriyaki, with pistachio crumble,
anchovy mayonnaise drops (1,3,4,6,8)

Chef's selection of mixed seafood € 25.00
(1,2,3,4,6,8,9,11,14)



Sheep ricotta smoked with oak wood, € 18.00
served with orange honey (7,8)

Beef tartare, smoked with oak wood, € 19.00
Worcestershire sauce,
Dijon mustard, capers and hazelnuts (1,3,5,8,9,10)

Chef's selection of cured meats and cheese, € 23.00
served with our homemade preserves (1,3,5,7,8,9,10,11)





menu

FIRST COURSES

Risotto with fresh tuna and almonds, € 20.00
northern caviar, on basil and walnut cream (2,3,4,6,7,8,9)

Paccheri with mullet ragout, on courgette cream € 18.00
with lime and pink pepper,
topped with bottarga (1,3,4,6,9)

Linguine with red prawn tartare, € 19.00
sautéed in its bisque, with amaretto crumble
and confit cherry tomato cream (1,2,4,6,9,14)

Sea bream ravioli, served with mussels, € 22.00
sea asparagus and confit cherry tomatoes,
finished with dashi broth (1,2,4,6,9,14)



Saffron and truffle risotto, € 20.00
creamed with raw milk pecorino
from Caseificio del Mandrolisai (7,9)

Linguine with lamb white ragout and crispy artichokes, € 19.00
finished with sun-dried tomato crumble (1,7,8,9)

Paccheri with wild boar white ragout, € 18.00
porcini mushrooms and toasted hazelnuts,
finished with salted ricotta
from Caseificio del Mandrolisai (1,7,8,9)



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MAIN COURSES

Walnut-smoked sea bass fillet € 19.00
on pear and ginger compote,
served with citrus-marinated julienne red cabbage (2,4,6,8,9,14)

Seared tuna cube in pistachio crust, € 20.00
with red onion and Goa cinnamon compote,
topped with basil gelée drops (1,2,4,6,8,9,14)

Chef's selection of fresh fish € 25.00
(Ask our staff about more info) (1,2,4,6,8,9,11,14)



Pork belly roll stuffed with dried apricots and pistachios, € 18.00
glazed with alfalfa honey,
Cannonau reduction and crispy artichokes (1,7,8,9,12)

Beef fillet with Vernaccia and chocolate sauce, € 20.00
wild berry coulis and crispy leek (1,7,8,12)

THE STEAKS

All our steaks are served with
red cabbage salad or Estro-style fries (1,8)

Ribeye Steak € 6.50/100gr

T-bone Steak € 7.50/100gr



menu

SIDES

Oven roasted vegetables	€ 6.00
Estro-style fries (8)	€ 6.00
Mixed salad	€ 6.00

DESSERTS

Desserts of the day	€ 7.00
(Ask our staff for details)	
(1,3,7,8)	
Cheese Board and our homemade preserves	€ 14.00
(1,7,8)	

CHILDREN MENU

Tomato Pasta (1,9)	€ 12.00
Milanese-style breaded veal cutlet served with Estro-style fries (1,3,8)	€ 12.00
Meatballs served with Estro-style fries (1,8)	€ 12.00

Sparkling or Still Water	€ 2.00
Cover charge	€ 2.00

Please inform our staff of any food allergies or intolerances

* Product Frozen on site.

** Product originally frozen

*** The fresh product has been blast frozen on site to guarantee its freshness and quality.

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7)Milk, (8) Nuts and products thereof , (9)Celery, (10) Mustard, (11)Sesame seeds, (12) Sulphur dioxide and sulphites, (13)Lupin and products thereof , (14) Molluscs and products thereof.