



# m e n u

## STARTERS

Crispy panko-coated octopus on Jerusalem artichoke cream with caramelized onion petals (1,4) € 18.00

Smoked tuna tartare, pistachio crumble, served on burrata cream with dehydrated capers (4,8) € 19.00

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



Sheep's milk ricotta with truffle on roasted red pepper cream, finished with chestnut honey (7) € 18.00

Smoked beef tartare on crispy polenta cake with poached quail egg (1,3,5,8,10) € 19.00

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





# menu

## FIRST COURSES

Risotto with gilt-head bream and crispy artichokes,  
finished with Cabras bottarga (3,4,7) € 20.00

Paccheri with prawns and porcini mushrooms on  
pumpkin and almond cream (1,2,4,8,14) € 18.00

Chitarra-cut spaghetti with octopus ragù,  
crispy salicornia and shellfish broth (1,2,14) € 19.00



Risotto with pumpkin cream,  
crispy artichokes and burrata cream (7) € 20.00

Chitarra-cut spaghetti with lamb ragù,  
pecorino fondue and confit cherry tomato cream (1,7) € 19.00

Paccheri with wild boar ragù,  
sun-dried tomato pesto and toasted hazelnuts (1,8) € 18.00





# menu

## MAIN COURSES

Citrus-infused smoked sea bass fillet, stuffed with seasonal vegetables and finished with black tea and ginger extract (4,8) € 19.00

Sesame-crusted tuna tataki, sweet-and-sour sauce, served with beetroot and mint cream (4,6,8,11) € 20.00

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



Smoked pork belly cube,  
slow-cooked with cardamom, juniper and honey,  
on a sweet potato cake with poppy seeds (1,8,10) € 18.00

Duck breast infused with thyme and wild fennel,  
in Vernaccia wine reduction,  
served with steamed chestnuts (1,8) € 20.00

Sliced entrecôte, served with Cannonau wine reduction  
and rum-scented king oyster mushrooms (1,8) € 19.00



# menu

## SIDES

Oven roasted vegetables	€ 6.00
Estro-style potatoes (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	€ 14.00
homemade preserves	
(1,7,8)	

## CHILDREN MENU

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