



SPRING 2025



- [1,2,4,6,8,9] Seafood Starter Variation From Our Sea * € 24
- [9] Red Tuna Carpaccio with Artichoke Julienne # € 23
- [6] Grilled Octopus on Broadbean Cream and Chicory * € 19
- [1,2,9] Cantabrian Anchovies on Burrata, Caperberries and Confit Cherry Tomatoes € 18
- [8] Marinated Chianina's Carpaccio with Asparagus and Wasabi Mayo € 18
- [14] Typical Tuscan Cured Meats From Chianti € 18
- [1,2,8] Chicory Timbale on Black Bread and Parmesan Cream € 15



- [1,4,6,8,9] Bigoli with Mixed Seafood* € 20
- [1,8,9] Tagliolini with Red Snapper* € 20
- [1,4] Calamarata with Spider Crab* € 19
- [1,2,8] Bigoli with Chianina's Ragù € 16
- [1,2,8] Handmade Ravioli with Wild Cockerel Ragù € 16
- [1,2,8] "Gnudi" Typical Tuscanian Gnocchi with Ricotta and Turnip Tops € 15



- [1,7,9] Amberjack Supreme on its Cooking Sauce # € 30
- [6] Stewed Flying Squid with Chard € 25
- [7,9] Longfin Tuna Tataki on Tomatoes Gazpacho # € 26
- [1,4,6,7,9] Local Mixed Fried Seafood * € 26
- [7] Beef Cheeks Cooked in "Elba Rosso Riserva" Wine € 25
- [7] Stewed Local Wild Boar with Caramelized Onions € 24
- Sliced Beef - Grass Fed Hereford Picanha - € 27



Side dishes: Seasonal Vegetables, Baked Potatoes, Mixed Salad € 6
Bread And Cover € 3

* TRANSPARENCY:

We strongly believe in using - in all our dishes - 0 km products caught on the island of Elba.
We buy fish directly from the Fisherman's boat: unfortunately not everything is always available.
In the absence of fresh product, we use raw material previously frozen by us, or frozen directly on board.
If you have any doubts, don't hesitate to ask.

RAW FISH: for your health and quality the product is subject to "shock freezing"

ALLERGENS



1 GLUTEN



2 MILK



3 LUPINS



4 CRUSTACEAN



5 NUTS



6 SHELLFISH



7 CELERY



8 EGGS



9 FISH



10 MUSTARD



11 PEANUTS



12 SESAME



13 SOYA



14 SULPHITE