



## STARTERS

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Porcini carpaccio with tufts of Calamari, Pecorino petals on Valerian and black cabbage salad	18€
Raw fish	25€
Bonito fillets in cooking oil on the painter's palette	16€
Exotic soup, flan of Porcini and Shrimp	22€
Grilled octopus on basil puree and black cabbage chips	18€
Farmer's egg cooked at 65 ° on cheese fondue, truffle and chamomile chlorophyll	15€
Beef meat tartare	18€

## FIRST COURSE

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Risotto with saffron, black bisque, parsley chlorophyll and red shrimp	18€
Spaghetti Mancini with cheese and pepper with red shrimp and its bisque	16€
Pasta with red tuna sauce, confit tomato and Olives powder	15€
Bavetta Mancini, Clams, Mushrooms and Parsley chlorophyll	18€
Pasta with beef ragout	14€

## MAIN COURSE

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Baked or grilled locally caught fish with seasonal vegetables and potatoes	8€/h
Tuscan tempura with carpione sauce and octopus mayo (Zucchini flowers, courgettes, carrots, squid, shrimp, anchovies and cod)	19€
Grilled seafood on a summer salad with artisanal mayo	32€
Morone cooked at low temperature with fried and grilled Porcini mushrooms on chestnut cream	25€
Reinterpretation of veal with tuna sauce, caper flowers and confit cherry tomatoes	20€

## DESSERT

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Bronte pistachio parfaits	8€
Creamy lemon shortcrust pastry and lemon mousse with Loretta Fanella meringues	7€
Crème cooked	7€
Tiramisù in our way	7€
Homemade brownies	7€
Lemon sorbet	
Melon and chilli sorbet	
Pears and Calvados sorbet	4€
Sgroppino (lemon sorbet, vodka, prosecco)	7€

Cover charge (Bread and service) 3€

Water (Still or Sparkling) 3,5€

Password Wi-Fi DALLAminonna

Depending on the seasonality and the availability of the products, some ingredients could be frozen during our production cycle using a blast chiller. For information, contact the staff. Customers with food allergies are invited to inform the staff.

