

## Zuppe / Soup

**Passata di Pomodoro (V) (D)**  
Slow-roasted tomato soup

**Cacciucco (S) (A)**  
Traditional Livorno fish soup

## Antipasti / Starter

**Crostone alle Seppie (A)**  
Braised cuttlefish | Slow-roasted tomato sauce | Garlic bread

**Arancini Funghi e Tartufo (V)**  
Mushroom arancini | Truffle and sesame aioli

**Tartare di Branzino (GF) (D)**  
Sea bass tartare | Capers | Avocado

**Cocktail Di Gamberi (GF) (S)**  
Prawns | Gem hearts | Pomegranate | Cocktail sauce

**Calamari Fritti (D)**  
Lemon | Spicy mayonnaise

**Burrata (V) (GF) (D)**  
Marinated tomatoes | Wild rocket | Pomegranate

**Polpo Marinato (D)**  
Charcoal grilled octopus | Olive tapenade | Potato purée

**Carpaccio di Manzo (GF) (D)**  
Angus beef | Mushroom | Grana Padano parmesan

## Primi Piatti / Pasta & Rice

**Gnocchi alla Sorrentina (V) (D)**  
Gratinated potato dumpling | Tomato | Mozzarella

**Rigatoni Funghi Asparagi (V)**  
Homemade rigatoni pasta | Wild mushrooms | Asparagus | Fresh tomato

**Cannelloni Ricotta e Spinaci (V) (D)**  
Baked cannelloni | Ricotta cheese | Spinach | Grana Padano parmesan

**Fusilli Cacio E Pepe (V) (D)**  
Homemade fusilli pasta | Pecorino romano | Crushed black pepper

**Risotto ai Frutti Di Mare (GF) (S) \***  
Risotto | Mix seafood | Fresh herbs | Espelette pepper

**Spaghetti alla Busarra (S)**  
Homemade spaghetti | Prawns | Tomato sauce | Red chilli

## Insalate / Salad

**Panzanella Salad (V)**  
Cucumber | Olives | Red onion | Tomato | Crouton

**Caprese (N) (V) (GF) (D)**  
Tomato | Mozzarella | Fresh basil pesto | Balsamic

**Insalata Noci e Gorgonzola (N) (V) (GF)**  
Walnut | Beetroot | Mixed leaves | Balsamic dressing

**Insalata Estiva (V) (GF)**  
Seasonal vegetables | Truffle dressing

**Insalata di Mare (GF) (S)**  
Seafood salad | Raspberry vinaigrette

## Pesce / Fish

**90 Branzino al Tegame**  
Locally sourced sea bass | Fennel | Capers | Kalamata olives **180**

**110 Salmone alle Melanzane**  
Locally sourced salmon | Marinated eggplants | Capers | Parsley | Lemon **180**

**130 Scottata di Tonno**  
Herb crusted tuna | Baby spinach | Balsamic **200**

**Grigliata Mista (S) \***  
Selection of grilled seafood | Seasonal salad | Tomato olive salsa **250**

## Carne / Meat

**190 Ossobuco (D)**  
Braised veal shank | Creamy polenta **180**

**190 Pollo alla Diavola**  
Spatchcock chicken | Caper and lemon sauce **190**

**Tagliata di Manzo (225 gr) \***  
Angus tenderloin | Green peppercorn sauce **190**

**80 Cotoletta alla Milanese \***  
Veal chop milanese | Rocket and cherry tomato salad **200**

## Contorni / Sides

**80 French fries** **45**

**85 Zucchini | Garlic and basil** **45**

**Baked cannellini | Tomato and sage** **45**

**100 New potatoes | Herb butter** **45**

**Mashed Maris Piper potatoes** **45**