

EASTER 2026

Starters

Venison tartare, thyme mayonnaise, black garlic and savoury biscuit 3,7,12 ☒

Pastrami, tuna and nduja sauce, dill dressing and focaccia bread 1,3,4,7,9,10,12

Red lentils nuggets, vegan lime mayonnaise and sweet and sour tomato sauce (vegan) 6,9,12 🌱☒

First Courses

Home made tagliatelle with jagged hare 1,3,7,9,12

Potato gnocchi, turnip tops and garlic, oil and chilli pepper sauce (vegan) 6,9 🌱☒

Scarpinòcc de Parr: home made ravioli with parmesan, parsley and garlic with drawn butter and sage 1,3,7,11 🌱

Main Courses

Spiedoncello:beef, salami paste and bacon skewer, pear sauce, sage dressing, crispy pasta and amaretto biscuit 1,3,7,8,9,12

Maghmour: stewed chickpeas, eggplants and tomato, potatoes focaccia (vegan) 1,6,9 🌱

Braised beef cheek with polenta aside 9,12 ☒

Desserts à la carte

TWO COURSES WITH DESSERT € 50

THREE COURSES WITH DESSERT € 65

(WATER, SERVICE AND COFFEE INCLUDED. OTHER DRINKS EXLUDED)

Food Allergens
1 Gluten
2 Crustaceans
3 Eggs and derivatives
4 Fish
5 Peanuts and derivatives

6 Soy
7 Milk and derivatives
8 Fruit and Nuts
9 Celery
10 Mustard

11 Sesame
12 Sulfur dioxide and sulphites
13 Lupins
14 Clams

☒ Gluten Free
🌱 Vegetarian