



olive

## A P P E T I S E R S

- Mixed cold cuts and cheeses with organic jams 13
- PDO Campania buffalo mozzarella 11
- Mountain herb flan with pecorino fondue and amaretto crumb 11
- Grilled tomino delle Langhe cheese with chicory and walnuts with balsamic vinegar 10
- Italian-style bruschetta box 9
- Greater amberjack tartare accompanied by vegetables seasoned with selvatic fennel 15
- Terracotta pot of chickpeas and spicy chicory with calamari sautéed 13
- Roasted octopus with saffron flavored potato cream and julienne celery 15



## S A L A D S

- Caprese with tomato and mozzarella 11
- Avocado salad with parmesan shavings and seasonal vegetables 11



## M A I N C O U R S E S

- Cesanese-style braised pork cheek with seasonal vegetables 16
- Sliced beef steak with seasonal vegetables 20
- Beef strips with pea cream 15
- Meatballs with tomato sauce 13
- Steer lambsteaks with aubergine cream and semi-sundried tomatoes 19
- Cinnamon flavored veal jerky and vegetables 17
- Cacciatora style chicken 15
- Sea bass fillet with balsamic vinegar and honey sauce served with spinach 22

## S I D E D I S H E S

- Roast potatoes 6
- Field chicory 6
- Mixed salad 6
- Vegetable of the day 6



## F I R S T C O U R S E S

- Vegetable soup 11
- Risotto with pumpkin cream, cheese and pistachio crumbs 15
- Fresh spaghettoni with traditional carbonara sauce 13
- Fresh spaghettoni with black truffle carbonara sauce 19
- Fettuccine with porcini mushrooms 15
- Pappardelle with wild boar ragù 15
- Fresh spaghettoni with cheese and pepper 13
- Gnocchi with basil pesto, tuna tartare and bottarga 18



## D E S S E R T S A N D F R U I T

- House speciality tiramisu 6
- Panna cotta topped with strawberries and basil 6
- Assorted cakes 6
- Seasonal fruit salad 7
- Cheese cake 6
- Dessert of the day 7