



# *Menu di Pasqua e Pasquetta*

Amuse bouche

Pomodoro, pane e friggiteli

1

Tonno, capperi, rapa rossa e vitello

4-9-10-12

Fusillone "Mastro Sapore", seppia, peperone arrosto ed erbe mediterranee

1-7-9-12-14

Ricciola dorata, carote di San Vito e noci

1-3-4-7-8-9-12

Mandorla, cialda al pistacchio, gelato, origano e olio coratina

1-3-7-8

Piccola pasticceria

70



# *Easter and Easter Monday menu*

Amuse bouche

Tomato, bread and friggiteli peppers

1

Tuna, capers, beetroot and veal

4-9-10-12

Fusillone “Mastro Sapore” with cuttlefish, roasted pepper and  
Mediterranean herbs

1-7-9-12-14

Golden amberjack with San Vito carrots and walnuts

1-3-4-7-8-9-12

Almond, pistachio wafer, ice cream, oregano and coratina oil

1-3-7-8

Small pastries

70

