



## *Inizi*

Inizio in punta di dita

Scampo, pancotto di bietola e fave fritte

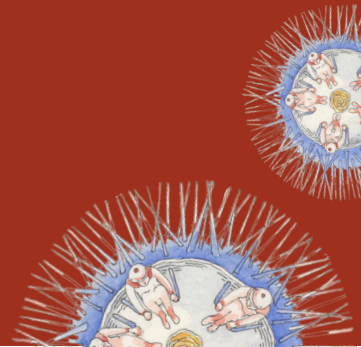
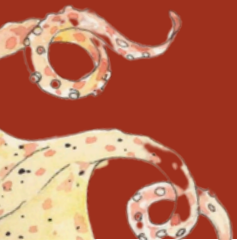
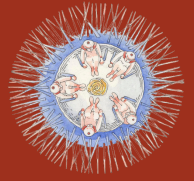
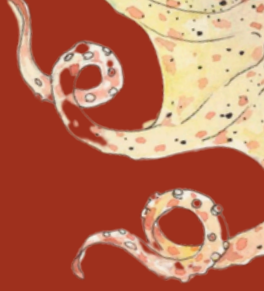
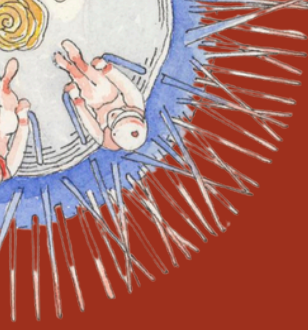
Pennone, pomodoro arrosto, rucola selvatica e salvia

Corba rossa del Gargano, ricci e mandorla

Mela e cannella

Frisella, ricotta di capra, fichi e basilico

Piccola pasticceria





# *Divenire*

Inizio in punta di dita

Cocktail di gamberi  
Tartare di pomodoro, pane e friggirelli

Fusillone, seppia, peperone arrosto ed erbe mediterranee  
Risotto, patate e cozze

Alga, limone e menta

Pescatrice alla mugnaia, ceci neri e puntarelle

Pomodoro e ricotta

A scelta tra:  
Soufflè alle carrube  
Selezione di formaggi e confetture

Piccola pasticceria



# *Inizi*

Stepping in gently

Shrimp, chard pancotto and fried broad beans

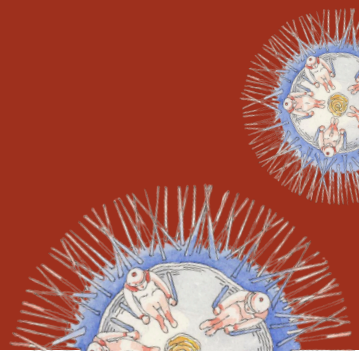
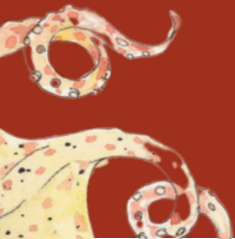
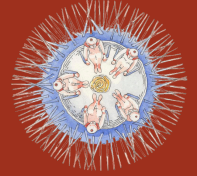
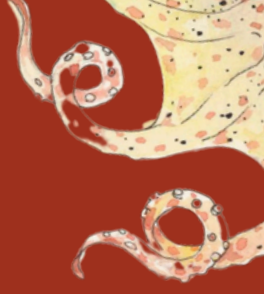
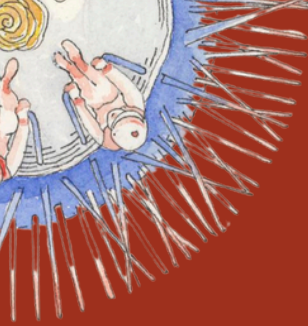
Pennone pasta with roasted tomato, wild arugula and sage

Red Corba from Gargano, sea urchins and almond

Apple and cinnamon

Frisella, goat ricotta, figs and basil

Small pastries





# *Divenire*

Stepping in gently

Prawn cocktail

Tomato, bread and friggiteLLi peppers tartare

Fusillone pasta, cuttlefish, roasted pepper and mediterranean herbs

Risotto potatoes and mussels

Seaweed, lemon and mint

Monkfish à la meunière with black chickpeas and puntarelle

Tomato and ricotta cheese

A choice between:

Carob soufflé

Selection of cheeses and jams

Small pastries