## TO START WITH...

Signature Tomato Salad (V) ..... 4400Heirloom Tomatoes, Extra Virgin Olive Oil, Xeres Vinegar
Quinoa and Grilled Vegetable Salad (V) ..... 2400Lemon Vinaigrette
Warm Picodon Cheese Salad (V) ..... 7500Mesclun, Pear, Cherry Tomato, Balsamic Glaze
String Bean Salad (V) ..... 2800Grain Mustard, Sour Cream, Heirloom Tomato, Toasted Pumpkin SeedCaesar Salad (V)3700
Add Grilled Chicken Breast ..... 4100
Add Grilled Prawns ..... 6500
Seared Tuna Niçoise ..... 3900
Riviera Vegetables, Olive, Anchovy, Quail Egg
Duck Confit ..... 4200
Quail Egg, Sweet Potato Puree
Marbled Beef Carpaccio ..... 8000
Arugula, Capers, Young Leaves, Truffle Oil, Parmesan
Sea Scallop Tartar ..... 6000Pineapple, Green Apple, Celery, Mango Espuma
Charcuterie and Cheese Board ..... 5500
Local and International Selection of Cold Cuts and Cheese, Fig Chutney, Wild Flower Honey Just Cheese ..... 6500Local and International Selection of Cheese, Fig Chutney, Wild Flower HoneyChef's Soup2500Allow us to explain you what is coming out of Chef's pot today...

| FROM OUR WOOD BURNING OVEN |  |
| :--- | :---: |
| Margarita Pizza (V) | 2800 |
| Mozzarella di Buffalo, Tomato, Basil | 3700 |
| Meridional Pizza (V) |  |
| Fire Roasted Eggplant, Cherry Tomato, Red Onion, Goat Cheese, Black Olive, Parmesan, Arugula |  |
| Piedmont Pizza (P) | 3100 |
| Pancetta, Tomato, Mushrooms, Mozzarella, Arugula | 4600 |
| Four Cheese Pizza (V) <br> Pear, Truffle Scented Oil Frisée |  |

PASTA
Homemade Manti ..... 2600
Sour cream, Pickled Vegetables
Paccheri (V) ..... 2800
Fire Roasted Eggplant, Cherry Tomato, Garlic, Parmesan
Linguini A la Mare ..... 5000
Prawn, Shrimp, Scallop, Octopus, Bisque
Tagliatelle Puttanesca ..... 2900
Confit Tuna, Black Olive, Caper, Petite Ratatouille
Spaghetti al Olio (V) ..... 2500
Pappardelle ..... 4200
Beef Cheek Ragout, Truffle Scented Parmesan Cream


