

AGRESTE

MAR

Sea urchin with coffee sauce €7/each

Cantabrian superior anchovy with Gorgonzola cheese and lemon €7/each

Grilled artichoke with egg yolk, Iberian pork jowl, and tuna tartare €12

Puglia tomato tartare with Pantelleria capers €14

90 day dry-aged Friesian beef ribeye carpaccio €18

Carbonara-style wild mushrooms with baby cuttlefish €16

Roasted and marinated cabbage with *ciauscolo* sausage €12

Spring onion with octopus, jalapeño, and mint €15

Portobello mushrooms *alla cacciatora* €7

Potimarron squash with Taleggio cheese fondue, sumac, and pickles €13

Cappelletti with 24-months-aged Parmesan, butter, sage, and 30-months-aged Parmesan €18

Tuscan *ribollita*, Montsec cheese fondue €15

Fresh tagliolini pasta, butter, and Alba white truffle €70

Agnolotti del plin with rabbit and thyme €14

Cod with pil-pil sauce, seasonal mushrooms, and cod tripe €25

Grilled catch of the day with lemon sauce and *lluenta* clam €32

Arturo Sánchez Iberian pork presa Milanese with Béarnaise sauce €26

Wild duck with orange, trumpets of death €18

Pig trotter and sweetbread medallion €16

DESSERTS

Tiramisú 10€

Mint ice cream, cardamom foam, white chocolate, and pollen €10

Griddled panettone with Marsala sabayon 14€