

Primi First Piatti - Courses

***Risotto Carnaroli “Acquerello”
con gambero rosso e burrata d’ Andria
(min. per due persone)***

*Risotto Carnaroli “Acquerello” with red prawns and burrata cheese
(for two people minimum)
€ 22*

***Spaghetti “Mancini”
allo scoglio sgusciato***

*Spaghetti “Mancini” served with shelled sea-food sauce
€ 20*

Tuffoli “Mancini”

alle cicale con dry Gin e pomodoro verde confit

*Tuffoli “Mancini” pasta with mantis shrimps sauce, dry Gin and green tomato
€ 22*

Fettuccia di grano arso

con arselle, salicornia e ricotta salata

*Home-made pasta of typical burnt wheat flour served with arselle,
Salicornia and salted ricotta cheese
€ 25*

Gnocchi freschi di patate

con crema di broccolo romano, cime di rapa e bagnacauda

*Home- made dumplings with anchovy, turnip tops and bagnacauda
€ 20*

Tagliolino all’uovo

briciole e bottarga di tonno rosso

*Home- Made pasta served with crumbs and Tuna bottarga
€ 30*

Spaghetti “Vicedomini” cacio e pepe

*Spaghetti “Vicedomini” served with cheese and pepper
€ 18*