

## Menu

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## Appetizers

Black pig and Calabrian Podolica meatballs 2.0	euro	12,00
Bric rolls with smoked provola cheese and porcini mushrooms, cauliflower puree, and crumbled tarallo biscuit	12,00	
Bean soup with artichokes, shredded cod, and fermented lime	12,00	
Tasting of Calabrian black pork cold cuts	15,00	
Tasting of 5 Calabrian cheeses with Scalzo jams	15,00	

## First courses

Stroncatura pasta with fermented black garlic, Grillo EVO oil, chili, crispy bread crumbs, and Calabrian black truffle	12,00
Paccheri with porcini mushroom cream, pumpkin, and cheese meatballs	12,00
Trofie with cherry tomatoes and wild boar sausage, woodland mushrooms, and black olive powder	12,00

## Main Courses

Argentinian cube steak with salad, sea salt, and Gaglioppo wine reduction	19,00
Suckling pig cap with soy, rainbow chard, and shiitake mushrooms	16,00
Low-temperature cooked beef ribs with sour onions and porcini mushrooms	16,00

## Side Dishes

Silane IGP Potatoes and porcini mushrooms	6,00
Cooked vegetables with garlic, Grillo EVO oil, and Calabrian chili	4,00
Fried Silane IGP potatoes	4,00

## Desserts

Millefeuille with Chantilly cream and raspberry puree	euro	5,00
Pear and chocolate	5,00	
Spinach plum cake with white chocolate sauce and freeze-dried passion fruit	5,00	
Pascuzzi artisan gelato	3,00	
Seasonal fruit compote	3,00	

## Tasting Menu (5 courses)

Menu at the discretion of the chef 28,00

## Kids Menù

Entrée, pasta, main course 15,00

Cover charge: 2,00 euro