

Audentem est
thinking greener

Gusto Primitivo

There is a phase which is even more exciting
than imagination and pleasure,
it's called bravery.

Territory, courage, innovation:
three key points of our young project.

Thank you for choosing us!

EXTRAVAGANZA

ZUCCHINI, ALMOND AND CAPER LEAF

€ 16

almond hummus, zucchini dressed with a light *mustard* vinaigrette, caper leaves



CODFISH AND 'NDUJA

€ 18

*whipped codfish** croquette, *'nduja mayonnaise*, curly endive



AMBERJACK, SMOKED TOMATO AND WILD FENNEL

€ 20

lightly marinated raw *amberjack** with teriyaki sauce, slow-cooked golden onion, smoked sun-dried tomato pâté, pickled wild fennel, shiso



MUSHROOMS, BURRATA AND WILD HERBS

€ 16

fried *ciambella* of mixed mushrooms, ginger essence, wild herbs salad, and burrata dressing



GALLIPOLI-STYLE SCAPECE MARINATED SQUID

€ 16

cooked *squid** seasoned with verjus, saffron *bread* sauce, sesame wafer



FIRST COURSES

SPAGHETTI, PRAWN AND FIG LEAF OIL

€ 22

spaghetti with red *prawn** sauce, raw *prawn**, fresh fava beans, fig leaf oil



HERB PLIN, CLEAR CONSOMMÉ

€ 20

homemade plin *ravioli* stuffed with mixed herbs, clear *consommé*, roasted cabbage, lemon, Mediterranean herb lard

RICE, TALEGGIO AND SAGE

€ 20

creamy Carnaroli rice with *Taleggio* cheese, caper powder, fried sage, white pepper



GNOCCHI, BUTTER AND ANCHOVY

€ 18

homemade potato *gnocchi* with butter, anchovies, lemongrass powder

MARITATO AL FERRETTO

€ 16

homemade *maritati*, fresh tomato sauce, aged *Cacioricotta* cheese, basil



MAIN COURSES

COD, ASPARAGUS AND HAZELNUT

€ 22

steamed cod* fillet with asparagus, *hazelnut*



PORK, DANDELION HONEY AND BLACK GARLIC

€ 22

glazed pork with dandelion honey, roasted cauliflower cream, sautéed chicory, fermented black garlic



HUANCAÍNA-STYLE POTATO

€ 20

slow-cooked potato glazed with *huancaína* sauce, mildly spicy yellow pepper, fried corn



MONKFISH, CHORON SAUCE AND ZUCCHINI FLOWER

€ 24

*monkfish** *saltimbocca* with *Choron sauce*, zucchini flowers



LAMB, EGGPLANT AND RAS EL HANOUT

€ 22

mustard-marinated pan fried lamb, shoyu-glazed eggplant, ras el hanout *tarallo*, arugula, *ricotta cheese*

Complete list of all the food allergens causing allergies or intolerances in accordance with EU reg. 11 69/2011



FISH



SESAME



NUTS



SHELLFISH



EGGS



GLUTEN AND CEREALS



MUSTARD



MILK



CELERY



PEANUTS



SOY



DAMS



LUPINI BEANS



SULPHITES

You can find on the menu all ingredients containing allergens ***italics***

*** Raw materials / Flash frozen products on site**

Some fresh products of animal origin and fishing products raw served, are submitted to a flash frozen process in order to guarantee quality and safety, as described in HACCP Plan in accordance with CE 852/04 and CE Reg. 853/04.

**** Frozen products**

Dishes frozen at the origin from the manufacturer to guarantee the quality and safety of the product, according to the HACCP Reg. CE 852/04

**WATER 75 CL.
COVER**

**€ 3,5
€ 3,5**

