

# Daily Special

## Soup

51. **Minestrone** 9,50 €  
vegetable soup
55. **Lentil soup** <sup>d,e</sup> 8,90 €  
Lentil soup

## Risotto

92. **Risotto nero al Frutti di Mare** <sup>2,a,c,d,n</sup> 20,80 €  
Black risotto with seafood (sepia ink), 1 king prawn, pecorino, parmesan, seasoned with white wine

## Pasta specialties

121. **Gnocchi alla Sorrentina al forno** <sup>a,d,i</sup> 16,90 €  
**Served in a pizza bowl, flambéed at the table**  
Gnocchi with Pomodoro SCIUÉ-SCIUÉ with fresh cherry tomatoes, Fior di Latte mozzarella, Parmesan cheese, fresh basil, garlic, and baked
65. **homemade Mafaldine pasta** <sup>a,d,e,i</sup> 17,80 €  
with lamb ragout, fresh vegetables (carrots, beans, celery)

## Fish

245. **Branzino al vapore** <sup>a,b,d,k</sup> 26,80 €  
Steamed, rolled sea bass on a duo of sweet potato and potato gratin, with a fine, homemade pesto sauce made from fresh herbs, pine nuts and olive oil

## Meat specialties

216. **Lamb fillet** <sup>a,d</sup> 35,00 €  
Baked in a garlic crust on red wine sauce with green beans and bacon

## Dessert

551. **Easter egg** <sup>2,a,d,l,k,m</sup> 11,80 €  
Chocolate-papaya-pineapple mousse tart (Valrhona chocolate)