



II NOSTRI CRUDI

- Raw fish of the day. €25 [4]
Catch of the day based on market availability, lightly smoked with hay, on a bed of salad with peppers, cucumbers, candied ginger and lime vinaigrette
- Raw prawns. €23 [2]
Red prawns, prawns and scampi based on market availability with yuzukosho sauce (yuzu, chilli pepper, fermented salt)
- Mixed raw fish. €38 [2; 4; 6; 14]
mix of prawns, okizuke squid and fish of the day based on market availability

CICHETI GIAPPONESI

- Otsukemono. €8 [6]
mix of seasonal vegetables with various marinades
- Agedashi Nasu. €7 [6; 12]
Fried eggplant in vegetable dashi
- Sausage and cuttlefish nikujaga. €9 [6; 12; 14]
sausage and cuttlefish stew with mixed vegetables
- Cuore di bue tomato salad. €8 [4; 6; 11]
Cuore di bue tomato and katsuobushi salad
- Chef's variation of cichetti. €28 [4; 6; 11; 12; 14]
Mix of cicheti (7) à la carte and not listed in tasting portion

UN PIATTO

- Prawn gyoza. €16 [1; 2; 3; 6]
Fresh homemade ravioli filled with prawns, grilled and served with ponzu sauce and shiso mayonnaise
- Udon. €17 [1; 4; 6; 12]
fresh homemade coarse pasta (Japanese pici) with katsuobushi (dried tuna), nori seaweed, spring onion in mentsuyu broth. The broth can be cold or hot
- Eel cirashi. €24 [4; 6; 12]
Rice seasoned with rice vinegar, mirin, sugar and salt, with grilled eel glazed with concentrated soy sauce
- Meat of the day. starting from €22 [6]
Amiyaki grilled meat of the day
- Fish of the day. starting from €24 [4; 6]
Fish fillet or cheek based on market availability grilled amiyaki

DOLCI

- Theramisu. €8 [1; 3; 7]
decomposed tiramisu with mascarpone foam, coffee reduction, crunchy ladyfingers and coffee powder
matcha tea with seasonal fruit
- Pannacotta with grappa. €7 [3; 7]
grappa pannacotta with fermented bergamot and liquorice
- Ice cream of the day. €7 [3; 7]
- Shochu sgroppino. 8 euros [12]

SERVICE AND COVER. . . . €3

Water and entrees

If you have any intolerances or allergies, please let us know before ordering, so that the chef can modify the recipes for you.

You can find the list of allergens on the last page of the menu.

In case of gluten intolerance there is the possibility of serving a gluten free version.

Invoices must be requested before the bill.