



nugolo

### Appetizers

Veal tartare, agretti, anchovies dressing  
and egg yolk sauce (3,4,6,7)

15€

Celeriac carpaccio, red onion cream, hazelnuts and pomegranate (6,8,9,12)

14€

Octopus, roasted potato cream, sweet and sour onions,  
violet potato and pak choi (5,14)

16€

Egg 64°, sourish carrots and citrus foam,  
jerusalem artichokes and black garlic crumble (1,3,6,7)

13€

### First Course

Chitarra Nugolo (1,7,9)

13€

Risotto, veal cheek ragout, spring onion cream, green apple  
and caprino goat cheese (7,9,12)

€18

Fresh pasta ravioli with escarole and olives stuffing,  
creamy cod fish and leeks (1,3,4,5,7,9,12,14)

18€

Linguine with sea urchins and mussels, saffron sauce  
and puffed seaweed quinoa (1,4,5,8,9,12,14)

20€

### Second Course

Croaker fish marinated with parsley chlorophyll, savoy cabbage,  
Blueberries, garlic, oil and chilli sauce (4,5)

25€

Seabass ceviche, spinach, sweet and sour onions  
and polenta chip (4,5,8,9,12)

24€

Radicchio marinated in sour sauce, white polenta with walnuts,  
mascarpone, balsamic vinegar and licorice (7,8,12)

€ 20

Chicken thigh, tzatziki sauce,  
potatoes, capers and chicken liver crème caramel (3,7,9,12)

€ 22



Cover 3,5€ and unlimited water 2,5€

\* The Register of Allergens ( reg UE 1169/211 )

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|----------------|----------------|------------------|--------------|
| 1. Gluten      | 5. Peanuts     | 9. Celery        | 13. Lupins   |
| 2. Crustaceans | 6. Soybeans    | 10. Mustard      | 14. Molluscs |
| 3. Eggs        | 7. Milk        | 11. Sesame seeds |              |
| 4. Fish        | 8. Nuts namely | 12. Sulphites    |              |

- The ceramics are handmade by the Fragole Celesti community -



### **TASTING MENU**

Five courses tasting 60€ per person  
Wine pairing, five different wines 40€

Seven courses tasting 80€ per person  
Wine pairing, seven different wines 60€

For any information on the presence of substances and / or allergens  
allergies and / or intolerances please contact the staff

Cover and water included

The tasting menu is compulsory for the whole table