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LET'S START

Organic Leghorn egg in cooking pot, Parmigiano Reggiano PDO fondue, Iberian paleta del cebo and sauteed asparagus, brioche bread € 19

Homemade smoked turbot **, agretti, radishes fermented, ananas with mirin, carasau bread with mayonnaise with miso and citrus € 23

Raw red prawns * from Mazara served with guacamole cream and crunch cuttlefish
€ 24

Rosalba's favorite meatballs with tomato sauce € 16

Fassona tartare with raspadura cheese, chicory and balsamic vinegar € 22

Stewed artichoke, with pecorino cheese, spring onion, and crunchy almonds, mint
€ 19

CONTINUE

Linguine Paolo Petrilli pasta with seafood * € 29

Casoncelli of the Bergamo tradition, yellow tomato and pecorino cheese € 24

Orecchiette, turnip greens, stracciatella of burrata, bread crumble and anchovy €20

Spaghetti Paolo Petrilli with tomato and basil sauce € 16

Tagliatelle with green nettles, with ragù meat sauce €24

Pasta and potatoes, smoked provola and roman pecorino €18

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WHAT COMES NEXT

Fish soup* € 30

Octopus glazed with red wine, crunchy bacon, burrata stracciatella € 29

Amberjack steak, endive raisins and pine nuts, lime, cumin, yoghurt sauce € 34

Angus sirloin, mashed potatoes and chard skip € 29

POTAFIORI cream, seasonal vegetables, ricotta creamed with lemon, egg bottarga,
confit tomatoes, mushrooms € 25

UK lamb, friggittelli, potatoes with gravy POTAFIORI €32

NEXT TO

Field vegetables, Taggiasca olives, tomatoes buckets € 8

Green beans, olive oil and lemon € 8

Herb-scented baked potatoes € 8

Camone tomato salad, celery, carrot, Tropea onion €8

WE CLOSE

Lemon, Mandarin Sorbet € 6

Chantilly cylinder, on sponge cake disc with wild strawberries €10

POTAFIORI chocolate cake with pistachios Bronte € 11

Hot raspberries * with fiordilatte ice cream € 8

Tiramisu € 9

Cannelés €5 ea.