MENU

TASTING MENU

- TUNA TATAKI, ORIENTAL VEGETABLES, SOY MAYONNAISE AND FRESH FRUITS

- SEAFOOD SALAD, SALICORNIA, CONFIT TOMATOES, RADISH, ONION, POTATO WAFER, PARSLEY SAUCE AND YELLOW DATTERINO

- COD FISH BOULE, SQUID INK BREAD AND RED PEPPER CREAM

- HOMEMADE GNOCCHI WITH ROW AND COOKED PRAWNS, LEMONGRASS OIL AND CHIVE

- MEAGRE FILLET WITH PARSLEY CRUST, CAPONATA AND GINGER AND CARROT CREAM

- BOUNTY (COCONUT SEMIFREDDO WITH DARK CHOCOLATE), EXOTIC FRUITS AND ANANAS, LIME AND MINT SORBET

PRICE €60 EACH PERSON
(IF YOU DECIDE TO ORDER THE TASTING MENU, WE GENTLY ASK YOU TO ORDER THIS FOR THE ENTIRE TABLE)

COVER, SERVICE AND BREAD €4

APPETIZERS

- TASTING OF OUR CRUDITÉS FISH (PETIT PLATEAU + MEAGRE TARTARE + TUNA TATAKI)
*ALLERGEN: GLUTEN, FISH, DAIRY, MOLLUSCS, CRUSTACEANS, SESAME, SOY) €38

- TASTING OF 4 COLD AND HOT FISH APPETIZERS (SEAFOOD SALAD+CRUSTACEANS CATALANA + COD FISH BOULE + OCTOPUS AND "PAPPA AL POMODORO") *ALLERGEN: FISH, CELERY, GLUTEN, MOLLUSCS, CRUSTACEANS, DAIRY)€28

- ROYAL PLATEAU OF CRUDITÉS FISH (BAISED ON AVAILABILITY OF THE DAY) *ALLERGEN: FISH, CRUSTACEANS, MOLLUSCS €45

- MEAGRE TARTARE, CUCUMBER, FISH EGG, CAPRINO CHEESE, POLENTA WAFER AND GAZPACHO *ALLERGEN: FISH, DAIRY €17

- TUNA TATAKI, ORIENTAL VEGETABLES, FRESH FRUITS AND SOY MAYONNAISE *ALLERGEN: GLUTEN, FISH, CRUSTACEANS, EGG, DAIRY €17

- GIAVERI CAVIAR SERVED WITH BLINIS, CHIVE AND NORMANDY DEMI-SEL BUTTER
SIBERIAN CLASSIC 20G €40
OSIETRA CLASSIC 20G €30
SEVRUGA IMPERIAL 20G €35
GOLDEN STERLET 20G, €80
BELUGA IMPERIAL 30G, €130

** YOU HAVE THE POSSIBILITY TO ORDER THE BIG SHAPE (50G AND OTHERS)
*ALLERGEN: FISH, GLUTEN, DAIRY

- SEAFOOD SALAD, SALICORNIA, CONFIT TOMATOES, RED ONION, RADISH, POTATO WAFER, PARSLEY SAUCE AND YELLOW DATTERINO TOMATO *ALLERGEN:MOLLUSCS, GLUTEN €17

- GRILLED OCTOPUS TACOS, SALAD, GUACAMOLE, LEMON AND PAPRIKA MAYONNAISE *ALLERGEN: MOLLUSCS, GLUTEN, EGG €17

- COD FISH BOULE, SQUID INK BREAD AND RED PEPPER CREAM *ALLERGEN:FISH,GLUTEN €16

- FRIED ZUCCHINI FLOWERS WITH MOZZARELLA AND RICOTTA CHEESE, FRESH TOMATOES, BASIL AND SWEET AND SOUR SAUCE *ALLERGEN: DAIRY, GLUTEN €16

- MARCHESAN BEEF TARTARE, DIJON MUSTARD, RED TURNIP, PARMESAN WAFER AND QUAIL RED EGG *ALLERGEN: MUSTARD, EGG, DAIRY €17

MAIN COURSES (PASTA)

- SMOKED HANDMADE GNOCCHI WITH RAW AND COOKED PRAWNS, CHIVE AND LEMONGRASS OIL *ALLERGEN: CRUSTACEANS, GLUTEN, EGG, DAIRY €17

- ""MANCINI" SPAGHETTONI WHIT CLAMS, ZUCCHINI FLOWERS AND BOTARGO €17
(THIS IS AN ARTISAN PASTA, SO WE PREFER TO SERVED THIS "AL DENTE": FOR OTHER COOKING REQUESTS WE GENTLY ASK YOU TO ADVICE THE WAITERS) €17

- "VERRIGNI" CALAMARATA "ALLO SCOGLIO", POTATO FOAM AND CRUNCHY BREAD *ALLERGEN: CRUSTACEANS, MOLLUSCS, DAIRY, GLUTEN
(THIS IS AN ARTISAN PASTA, SO WE PREFER TO SERVED THIS "AL DENTE": FOR OTHER COOKING REQUESTS WE GENTLY ASK YOU TO ADVICE THE WAITERS) €17

- HOMEMADE TAGLIATELLA WITH HOMARUS LOBSTER AND RED TOMATO SAUCE *ALLERGEN: GLUTEN, CRUSTACEANS €28

- "ACQUERELLO" CARNAROLI RICE, PEPPER AND PECORINO CHEESE WITH SICILY RED PRAWNS CRUDITÉS AND LIME *ALLERGEN: DAIRY, CRUSTACEANS €20

- HOMEMADE RAVIOLI WITH AUBERGINE "PARMIGIANA", DATTERINO SAUCE AND PARMESAN FONDUE *ALLERGEN: DAIRY, GLUTEN, EGG €15

SECOND COURSES:

- CRUSTACEANS CATALANA (HOMARUS LOBSTER, LOBSTERS, PRAWNS), MIX SALAD, FRESH FRUITS AND SALICORNIA *ALLERGEN: CRUSTACEANS, CELERY €36

- SEABASS FILLET WITH MEDITERRANEAN CRUST ON FRESH VEGETABLES SOUP *ALLERGEN: FISH, MOLLUSCS, GLUTEN €21

- MIX ADRIATIC FRIED FISH WITH CRUNCHY VEGETABLES AND SWEET AND SOUR SAUCE *ALLERGEN: MOLLUSCS, CRUSTACEANS, GLUTEN €17

- MIX GRILLED FISH WITH CRUNCHY AROMATIC BREAD AND BAKED POTATOES *ALLERGEN: FISH, MOLLUSCS, CRUSTACEANS, GLUTEN €26

- MEAGRE FILLET WITH PARSLEY CRUST, CAPONATA AND GINGER AND CARROT CREAM *ALLERGEN:FISH, GLUTEN, CELERY €21

- MARCHESAN BEEF FILLET, FONDO BRUNO, LITTLE POTATOES AND SALTED SPINACH *ALLERGEN: X €24

SIDE DISHES

- MIX SALAD €4

- VEGETABLES CAPONATA €6

- POTATOES CHIPS *ALLERGEN:GLUTEN €5

- BAKED POTATOES *ALLERGEN:GLUTEN €5

DESSERTS

- "DESTRUCTURED"TIRAMISU WITH ARTESIAN SAVOIARDI *ALLERGEN: GLUTEN, EGG, DAIRY €8

- BOUNTY (COCONUT SEMIFREDDO WITH DARK CHOCOLATE), EXOTIC FRUITS AND ANANAS, LIME AND MINT SORBET *ALLERGEN: DAIRY, GLUTEN, EGG €9

- DARK CHOCOLATE BROWNIE, YOGURT AND ENGLISH CREAM ICE CREAM *ALLERGEN: DAIRY, EGG €8

- LEMON SEMIFREDDO ON FRESH FRUITS SOUP AND LIMONCELLO *ALLERGEN: DAIRY, EGG €9

- PEACHES PAVLOVA WITH CHANTILLY CREAM AND PASSION FRUIT *ALLERGEN: EGG, DAIRY €8

- LEMON SORBET *ALLERGEN: DAIRY €4

- MILK TRUFFLE, VANILLA AND WHITE CHOCOLATE, COFFEE MOKA AFFOGATO *ALLERGEN: DAIRY €8

- FRESH FRUITS (BASED ON AVAILABILITY OF THE DAY) €5