



MENU

Restaurant

Excellences

Foie Gras escalope (50 g) **15**

1,11,12

Oyster from Tortoli **4** each

10

Raw Red Prawn **9** each

5

Raw Scampi **10** each

5

Tuna belly in olive oil with fresh cherry tomatoes **20**

9

Cantabrian Anchovies, butter foam, bread crostini **13**

1,9,11

Starters

Catch of the day tartare, gazpacho, burrata,
pine nuts and basil sponge **16**

1,2,4,7,9,11,12,14

Traditional octopus salad **15**

10,12

Smoked duck speck, homemade orange mustard
and Parmesan shortbread **17**

1,2,3,8,11,12,14

French-style beef tartare, egg yolk gel and crispy leeks **16**

1,3,7,8,11,12,14

Slow-cooked egg, truffle potato cream and thyme chanterelles **13**

8,11,12,14

Slow-cooked cuttlefish, crispy fennel, confit cherry tomatoes,
bottarga and parsley emulsion **16**

4,7,9,10,12,14

Pasta & Risotto

Saffron risotto alla milanese **22**

7,11,12,14

Tagliolini with mussels, confit cherry tomatoes
and crispy herb panko **20**

1,4,7,9,10,11,12,14

Lobster tagliolini, parsley emulsion,
candied lemon and chopped hazelnuts **22**

1,2,5,7,8,11,12,14

Paccheri with white beef ragù, pumpkin cream,
crispy guanciale and blue cheese fondue **20**

1,7,8,11,12,14

Fresh tonnarello pasta with fresh tomato and basil **12**

1,4,12

Main Courses from the Sea

Fillet of the catch of the day, sautéed baby spinach,
confit cherry tomato, basil oil and beurre blanc **24**

7,9,11,12,14

Fried prawns and calamari **25**

1,5,9,10,11

Mediterranean-style octopus, potato mousse,
confit cherry tomatoes and olive crumble **24**

1,7,9,10,11,12,14

Main Courses from the Land

Fried beef meatballs **10**

1,8,11,12,14

Beef meatballs in tomato sauce **12**

1,8,11,12,14

Duck, lemon, egg emulsion and melted leek **22**

3,7,8,11,12,14

Griddled entrecôte, thyme fondant potatoes
and port demi-glace **24**

3,7,11,12,14

Beef burger on homemade bun, red onion jam,
rocket, Parmesan sauce and tomato mayonnaise **16**

1,3,4,8,11,12,14

Salads

Buffalo mozzarella cheese, marinated cherry tomatoes,
basil and local cured ham **16**

11,12

Lettuce, double-cooked chicken, Parmesan mayonnaise,
crispy bacon and crumbled tarallo **16**

1,8,11

Sides

Fresh potato chips **5**

Mixed salad **6**

Desserts

Tiramisù **7**

1,8,11

Seadas **8**

(fried pastry with cheese and honey)

1,8,11

Apple Tarta tatin with Calvados foam **8**

1,8,11,12

Chocolate tart with custard **9**

1,2,8,11

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

Service 15%

Premium Partner



Catte Auto

Companeat

il giusto mix di ingredienti