



MENÙ

Restaurant

Excellences

- Foie Gras scalopp (50gr) **15**
1,11,12
- Oyster from Tortoli **4** al pz
10
- Raw Red Shrimp **9** al pz
5
- Raw Red Scampi **10** al pz
5
- Caviar Baikan **30** for 10 grams
9
- Cantabrian Anchovies, butter foam, bread crostini **13**
1,9,11

Starters

- Daily fish tartare, fish gel, citrus yogurt, confit cherry tomatoes and basil oil **15**
9,11,12
- Octopus salad as per tradition **15**
10,12
- Daily fish carpaccio, citrus dressing, fennel salad marinated in ginger, caper berries **16**
1,3,8,11,12
- French-style prime beef tartare, marinated egg yolk, thyme hazelnut crumble, burrata cream and tomato mayonnaise **16**
1,3,7,8,11,12,14
- Soft-boiled egg, pâté cream and bottarga **13**
8,11,12,14
- Vitello tonnato, fried capers, caramelised onion and brown butter sauce **16**
3,7,8,9,12,14
- Aubergine and ricotta flan, tomato sauce, whipped herb cream, buffalo cream **14**
1,8,11,12

Pasta & Rise

- Fresh pasta paccheri, lobster ragù in yellow datterino sauce, bufala mozzarella cream and lemon **22**
1,5,11,12
- Seafood fregola scented with lemon **20**
*1;4;5;9;10;11;12
- Fresh tagliolini, minced prawns, prawn bisque and black truffle **22**
1,9,10,11,12
- Culurgiones, butter, sage, asparagus and bottarga **20**
1,8,11,12,14
- Fresh tonnarello pasta with fresh tomato and basil **12**
1,4,12
- Sardinian gnocchetti with suckling pig ragù, saffron and Parmesan fondue **20**
*1;11;12

Main Courses from the Sea

- Swordfish steak on tomato salad, cucumbers, taggiasche olives and basil oil **24**
9,12,14
- Fried prawns and calamari **25**
1,5,9,10,11
- Double-cooked octopus, anchovy mayonnaise, potato cream with thyme and rosemary, honey-braised onion **24**
1,10,11,12,14
- Catch of the day, yellow cherry tomato gazpacho, purple prawn bisque, buttered escarole **25**
*5;9;11;12

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
- Double-cooked duck, potato soufflé, plum coulis, roasted belgian endive **22**
7,11,12
- Grilled entrecôte, pak choi, basil oil, mustard mayonnaise **24**
3,7,11,12,14
- Homemade bun with burger, mayonnaise, smoked provola, tomato, bacon, lettuce **16**
1;3;4;8;11;12;14

Salads

- Buffalo mozzarella cheese, marinated cherry tomatoes, basil and local cured ham **16**
11,12
- Lettuce, slow-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
- Mint panna cotta with bitter cocoa crumble and mint powder **7**
1,2,11
- Chocolate tart with custard **9**
1;2;8;11
- Strawberry whipped cream **9**

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%