



MENÙ

Restaurant

Excellences

Foie Gras (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

Starters

Catch of the day tartare with roasted tomato gazpacho, buffalo cream and olive crumble **16**

9;11

Octopus salad prepared in the traditional way **15**

10;12

Marinated salmon tartare with smoked ricotta, piccadilly tomato cream, caper mayonnaise **16**

9;11;12;14

Beef Tartare French-style with potato millefeuille and egg yolk gel **15**

1;3;7;8;11;12;14

Slow-cooked egg, pumpkin cream, speck and chestnuts **12**

8;11;12;14

Vitello Tonnato with fried capers, caramelized onions and brown stock **16**

3;7;8;9;12;14

Pasta & Rise

Fresh Pasta Tonnarello with lobster ragout in yellow date tomato sauce, mozzarella cream and lemon **22**

1;5;11;12

Seafood Risotto **20**

1;4;5;9;10;11;12

Fresh tagliolini with clams and bottarga, traditional style **22**

1;9;10;11;12

Culurgiones with parmesan and porcini mushrooms **19**

1;8;11;12;14

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

1;4;12

Main Courses from the Sea

Fillet or steak of local fish of the day **23**

9;12;14

Deep fried shrimp and calamari **25**

1;5;9;10;11

Octopus cooked two ways, lemon potato cream, red wine caramelized onion, thyme bread crumble **23**

1;10;11;12;14

Baby octopus “Alla Luciana” **18**

1; 10; 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

Roasted duck breast, its jus, potato pavé, pumpkin cream **20**

7;11;12;14

Beef fillet Rossini style **34**

7;11;12;14

Veal cheek Bourguignonne with celeriac purée and leek chips **19**

1;7;11;12;14

Burger bun, 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

Cream Catalan **7**

1;8;11

Chocolate tart with custard **9**

1;2;8;11

Marinated strawberries with sugar and lemon, and whipped cream **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