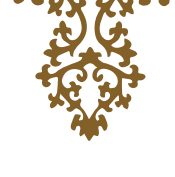


Libarium

1993



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

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 pacchero, 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%

Premium Partner



Audi

Catte Auto

Companeat

il giusto mix di ingredienti