

Menù a "La Carte"

APPETIZERS

Low temperature egg with classic panzanella (tomato, capers and anchovies) ³⁻⁴	€ 16.00
Seafood salad on lemon mashed potatoes ²⁻⁴⁻¹⁴	€ 18.00
Cuttlefish and vegetable caponatina in basil emulsion ¹⁻³⁻⁴⁻¹⁴	€ 16.00
Fassona tartare with egg, parmesan cheese, confit tomatoes and chopped onion ³⁻¹⁰	€ 18.00
Marinated salmon tartare with pinzimonio and avocado cream ⁴	€ 18.00
Caviar (10g) and salted butter ¹⁻³⁻⁴⁻⁷	€ 28.00
Terrine of foie gras, apricots, hazelnuts and pan brioches ¹⁻⁷⁻⁸	€ 22.00
Smoked monkfish, seaweed and Smith apple ⁴	€ 16.00
Fried aubergine square, datterino tomato sauce, buffalo cream and basil ¹⁻³⁻⁷	€ 16.00

FIRST COURSES

Tomato risotto in three consistencies, mozzarella cheese and pesto ²⁻⁷	€ 18.00
Scialatielli pasta with swordfish ragout and Taggiasca olives ¹⁻⁴	€ 16.00
Spaghetti Mancini with garlic, EVO oil and clams ¹⁻¹⁴	€ 19.00
Potato and marjoram candies (stuffed pasta) in courgette and shellfish stew ¹⁻¹⁴	€ 20.00
Mezze maniche pasta with mushroom aubergines, black truffle cream and salted ricotta ¹⁻⁷	€ 16.00
Fusilli Mancini pasta with bacon, mussels and carbonara mousse	€ 16.00

FISH

Mixed grill ²⁻⁴	€ 28.00
Sea bass steak with a mix of crunchy vegetables ⁴	€ 24.00
Cod at low temperature, prescinsêua cheese, pesto and hazelnut ⁴⁻⁷⁻⁸	€ 21.00
The stuffed squid ⁴⁻¹⁴	€ 21.00
Mixed fried fish with vegetables ¹⁻²⁻⁴	€ 25.00
"Royal" Cappon Magro ²⁻³⁻⁴⁻¹⁴	€ 23.00
Catalan-style grilled lobster (tomato, Tropea onion, avocado and mango) (400/600 g) ²	€ 34.00
Ligurian stockfish ⁴	€ 19.00

MEAT

Veal fillet with glazed onions	€ 24.00
Baked rack of lamb with its gravy and potato mille feuille	€ 24.00
Rump steak with grilled vegetables	€ 22.00
Salted butter glazed guinea fowl with truffle cream and pumpkin ⁷	€ 20.00

DESSERT

Sweet Sissy (white chocolate, lemon and passion fruit) ³⁻⁷	€
9.00	
Tiramisu with English coffee cream ¹⁻³⁻⁷	€ 9.00
Pavlova ⁷	€ 9.00
Raspberry Cheesecake ¹⁻⁷	€ 9.00
Peach tarte tatin with frozen zabaglione ³⁻¹⁻⁷	€ 9.00
Vanilla crème brûlée with ice cream ³⁻⁷	€ 9.00
Sliced fruit	€ 9.00
Sorbet of the day	€ 9.00

*The menu is the result of the experience and experimentation
of Chef Executive Luca Collami and the Sous Chef Anil Prasad*

"Some dishes can be prepared with frozen / deep-frozen raw material at origin or subjected to blast chilling / freezing in the company. For more information, the staff is available ". "The fish products to be consumed raw have been subjected to remediation treatment in compliance with the requirements of Reg. (EC) 853/2004, annex III, sect. VIII, chapter 3, letter d "