

STARTERS

Raw

[seabass; scampi and Sicilian red prawns] 42

Fried scampi - since 1982

Fried scampi wrapped in a light and crisp dough served with a raspberry vinegar salad 40

Roasted quail, port and liquorice sauce, caramelized shallot and goat cheese 40

Duck carpaccio - between Veneto and Asia - with fennel, olive oil and lemon salad 40

Eggs 'in cocotte' 26

foamy and creamy texture

Avocado, tomato water, lime and ginger sorbet 26

PRIMI PIATTI

Linguine Red Pepper and Saffron 30

caramelized with red pepper juice and saffron pistils

Black spaghettini, squid, baby squid, crisp zucchini and basil 34

Crab and chickpea soup, puffed quinoa, caviar and mint 34

Cod tortelli, black lime and black garlic 34

Risotto Parsley, Snails and 'Burnt' Onion (min. 2 people) 34

FISH MAIN COURSES

Seabass in seasonal vegetables broth, mint and black tea 42

Black cod, green asparagus, red fruits emulsion and green apple 42

Octopus and veal tongue, mashed topinambour, white turnip, green sauce and mostarda 42

Scampi and gooseliver, caramelized onions and red wine caramel 44

MEAT MAIN COURSES

Steamed veal fillet and hazelnut mayonnaise 42

very tender, served pink, wrapped in a lettuce leaf

Venison fillet with black truffle, mashed carrots and horseradish foam 42

Pigeon breast served pink, parmigiano rice cream, sweet and sour purple cabbage 42

Sweetbread with mustard sauce, marjoram pesto and white beans hummus 42

We are pleased to offer Vegetarian, Gluten-free and Lactose-free dishes

The half portion is increased in price by 20%