

The Menu a "La Carte"

APPETIZERS

Beef tartare* with puntarelle, anchovies and smoked stracciatella cheese ⁷⁻⁴	€ 19,00
Barbecued seared cuttlefish* with summer caponata in basil emulsion ¹⁴	€ 19,00
Pachino tomato gazpacho, 62° egg and smoked herring*, crispy bread ¹⁻³⁻⁴⁻¹⁰	€ 16,00
Our aubergine* (aubergine, <i>candied</i> tomato, buffalo mozzarella and basil) ⁷⁻⁸	€ 17,00
Mock beetroot tartare with mustard and vegan mayonnaise ¹⁰	€ 16,00
Lightly smoked raw salmon, mango*, avocado* and lime ⁴	€ 20,00
Celeriac* Milanese, mango mayonnaise and curry ¹⁻³	€ 17,00
Octopus* carpaccio with mixed baby greens, cherry tomatoes, olives, and basil ¹⁴	€ 18,00

FIRST DISHES

Paccheri pasta* with seafood* ¹⁻¹⁴	€ 18,00
Smoked stracciatella* tortelli with a trio of datterini tomatoes and basil ¹⁻⁷	€ 16,00
Spaghetti with tomato sauce ¹	€ 15,00
Fresh tagliarino pasta* in white rabbit ragù* ¹⁻⁸	€ 16,00
Trofie pasta with pesto* ¹⁻⁷⁻⁸	€ 16,00
Genoese-style minestrone ⁷⁻⁸	€ 16,00

FISH AND SEAFOOD COURSES

Cod* at 62°C, fried egg* and porcini mushrooms* ¹⁻³⁻⁴⁻⁷	€ 22,00
Barbecued octopus tentacle with sweet-and-sour vegetables and parsley mayonnaise ³⁻⁴⁻¹⁴	€ 21,00
Oven-fried red mullet* with aubergine and Parmesan cream ⁴⁻⁷	€ 21,00
Fried calamari* and anchovies* with battered vegetables* ¹⁻⁴⁻¹⁴	€ 21,00
Grilled salmon* with pinzimonio and pink grapefruit béarnaise ³⁻⁴	€ 18,00

MEAT COURSES

Beef tagliata* with condigiun salad	€ 19,00
Roasted guinea fowl *breast with potatoes and mushrooms*	€ 21,00
Paillard* with Datterini and Pachino tomato salad	€ 18,00
Crispy chicken* and french fries* ¹⁻³	€ 16,00

VEGETABLES AND CHEESE

Selection of cheeses with our homemade jams ⁷	€ 18,00
Steamed vegetables with extra virgin olive oil	€ 9,00
Grilled vegetables	€ 9,00
Mixed salad with lime dipping sauce	€ 9,00
Small fregola pasta salad* with crunchy vegetables* ¹	€ 14,00
Buffalo mozzarella and mixed tomatoes ⁷	€ 16,00
Bresaola, rocket and Grana cheese ⁷	€ 16,00

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

() product or raw material frozen at origin or frozen on site (by rapid temperature blast chilling) respecting the self-control procedures pursuant to Reg. (EC) 852/2004 "The fish products to be consumed raw have been subjected to heat treatment for the purposes of sanitary remediation, respecting the provisions of Reg (EC) 853/2004 Annex III, section VIII, chapter 3, letter d".*

La carta dei dessert

Selezione di formaggi con le nostre marmellate ⁷ € 18,00

"Selection of cheeses with our jams" ⁷

"Sélection de fromages avec nos confitures" ⁷

"Käseauswahl mit unseren marmeladen" ⁷

Tiramisù* classico in coppa ¹⁻³⁻⁷ €8,00

"Classic tiramisu* served in a cup" ¹⁻³⁻⁷

"Tiramisu* classique en verrine" ¹⁻³⁻⁷

"Klassisches* Tiramisu im Glas" ¹⁻³⁻⁷

Coppa gelato³⁻⁷⁻⁸ €8,00

Ice cream cup³⁻⁷⁻⁸

Coupe de glace³⁻⁷⁻⁸

Eisbecher³⁻⁷⁻⁸

Pav-Love*: panna, crema alla vaniglia e frutta fresca ³⁻⁷ €8,00

"Cream, vanilla cream and fresh fruit" ³⁻⁷

"Crème, crème à la vanille et fruits frais" ³⁻⁷

"Sahne, Vanillecreme und frisches Obst" ³⁻⁷

Ananas premium, maturato su pianta €8,00

Premium pineapple, ripened on the plant

Ananas premium, mûri sur la plante

Premium-Ananas, an der Pflanze gereift

Millefoglie allo zabaione¹⁻³⁻⁷ € 8,00

Zabaglione mille-feuille¹⁻³⁻⁷

Mille-feuille au zabaglione¹⁻³⁻⁷

Millefeuille mit Zabaglione¹⁻³⁻⁷

Degustazione di cioccolato di Valrhona* € 8,00

Valrhona* chocolate tasting

Dégustation de chocolat Valrhona*

Schokoladenverkostung von Valrhona*

() prodotto o materia prima surgelato all'origine o congelato in loco (mediante abbattimento rapido di temperatura)
rispettando le procedure di autocontrollo ai sensi del reg (CE) 852/2004*