

The Menu a "La Carte"

APPETIZERS

Beef Carpaccio* with Grana Padano shavings and sprouts, in green pepper sauce ⁶⁻⁷	€ 20,00
Grilled Cuttlefish*, with Tomato Gazpacho ⁴⁻⁹	€ 20,00
Bruschetta with Tomato Tartare, Organic Egg cooked at 62°C, Capers and Olives ¹⁻³	€ 18,00
Our Eggplant* (fried eggplant, candied tomato, burrata cheese, and basil) ¹⁻³⁻⁷	€ 19,00
Sicilian Red Prawn* Tartare with Peach, Almond, and Ginger ²⁻⁸	€ 23,00
Amberjack* Tartare in Citrus Ceviche and Leche de Tigre ⁴	€ 24,00
Seafood* Salad with Crunchy Vegetables and Green Sauce Emulsion ³⁻⁴⁻¹⁴	€ 21,00

FIRST DISHES

Whole Wheat Ravioli* stuffed with Stracciatella and Pistachios, with Raw Shellfish* and Lime ¹⁻²⁻⁷⁻⁸	€ 22,00
Lobster Spaghettoni (minimum for two people) ¹⁻²	€ 22,00
Spaghetti with Clams and Baby Clams* ¹⁻¹⁴	€ 22,00
Fresh Taglierini* with Seafood* ¹⁻²⁻¹⁴	€ 21,00
Potato Gnocchi* with Red Mullet*, Guanciale, and Black Truffle* ¹⁻⁴	€ 20,00
Trofie pasta with pesto* ¹	€ 18,00

FISH AND SEAFOOD MAIN COURSES

Codfish* cooked at 62°C with Prescinsêua cheese, Pesto*, and Hazelnuts ⁴⁻⁷⁻⁸	€ 21,00
Royal Mixed Grill Seafood* ²⁻⁴⁻¹⁴	€ 28,00
Roasted Slice of Fresh-Caught Mediterranean Fish* with Caponata ⁴	€ 25,00
Catalan-style Lobster* (350–400g) with Mango, Avocado, Spring Onion, and Oxheart Tomato) ¹⁴	€ 38,00
Oven-Fried Red Mullet* with Parmigiano Foam and Sautéed Mushrooms* ⁴⁻⁷	€ 21,00
Mixed Fried Seafood* (Calamari*, Boneless Fish*, Shellfish*) with Crudités ¹⁻²⁻⁴⁻¹⁴	€ 28,00

MEAT MAIN COURSES

Sliced Fassona Beef* with Grilled Vegetables	€ 23,00
Grilled and Lightly Smoked Duck* Breast with Linden Honey, Spring Onion, and Capers	€ 22,00
Beef Cheek* with Mushrooms and Potatoes	€ 22,00
Grilled Veal* Fillet with Summer Ratatouille ⁹	€ 24,00

VEGETABLES AND CHEESE

Mixed cheeses with our jam ¹⁻⁷	€ 18,00
(Montebore, Toma di pecora di Entracque, Nocciolino, Toma Blues)	
Morgan's Pickled Vegetables (fruit and vegetables) with Anchovy Croissant * ^{1- 4- 7}	€ 10,00
Steamed Vegetables with EVO Oil	€ 9,00
Grilled Vegetables	€ 9,00
Mixed Salad with Lime Pinzimonio	€ 9,00
Fregola Salad with Crispy Vegetables ¹	€ 14,00
Buffalo Mozzarella and Mixed Tomatoes ⁷	€ 14,00

*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"