



Starters

Wagyu tartare, red onion chutney, burrata (subject to availability)

(7)

Marinated shrimp with fennel, orange and parsley salad

(2,7)*

Seared octopus with potato cream, rosemary and liquorice crystals

(7,9,14)*

Swordfish tartare, lime and pink pepper

(4)*

Terrine of foie gras, strawberry jam and toasted brioche bread

(1,7,9)

Smoked duck, songino and butter curls

(7,9)

First Courses

Tortiglioni Mediterranean style (zucchini, aubergines, peppers, provola)

(1,7,9)

Tagliolini with clams and mullet bottarga

(1,3,4,7,9)*

Risotto with prosecco, roses and scampi

(2,7,9)

Gnocchi au gratin alla sorrentina

(1,7,9)*

Meat ravioli with pistachio sauce

(1,7,8,9)*

Spaghetti with tomato sauce and basil

(1,7,9)

Main Course

Milanese risotto with wagyu ossobuco (subject to availability)

(1,7,9,12)

Allergens part1

1 - Cereals containing gluten such as wheat, rye, barley, oats, kamut and its hybrid strains and derived products.

2 - Crustaceans and products thereof
3 - Eggs and egg-products

4 - Fish and fishery products
5 - Peanuts and products thereof

6 - Soya and soya based products
7 - Milk and milk-based products (including lactose)

follows part 2

Salads

Small or Large

Sicilian with oranges, almonds and fennel (8)

Caprese with buffalo mozzarella and three tomatoes (7)

Summer with mixed salad, kiwi, peaches, celery, red onion, seared prawns and croutons (1, 2, 9)

Rocket with cherry tomatoes and parmesan flakes (7)

Second Courses

Fillet of beef with onion cream

(6, 7, 9)

Honey lacquered lamb

(7, 9)

Wagyu tagliata with rosemary (subject to availability)

(7, 9, 12)

Fiorentina

Amberjack steak with pistachio bread

(4, 7, 8, 9)

Shrimps with black rice and saffron

(2, 7, 9)*

Grilled prawns and prawns

(2)*

Dessert

Chocolate, banana and coconut puree brownies (3, 7)

Raspberry decomposed cheesecake (1, 7)

Classic tiramisu (1, 7)

Creamed with vanilla and Braulio (7)

White chocolate half sphere, chocolate and passion fruit mousse, cocoa earth (7)

We invite our guests to get information concerning prices of dishes not listed on the menu.

If ordered for two or more guests, each single dish will be increased by 5€.

*Some ingredients may be frozen, depending upon daily availability.

All of our dishes are made to order.

allergens part 2

8 - Nuts such as almonds, hazelnuts, walnuts, pistachios and products thereof

9 - Celery and products thereof
10 - Mustard and products based of mustard

11 - Sesame seeds and products thereof
12 - Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO

13 - Lupin and products thereof
14 - Molluscs and products thereof