

ANTIPASTI

Salmon marinated in red beet, with mixed orange and vinaigrette €20

Great selection of raw seafood based on daily availability €28 *

Red snapper tartare with mango and orange dressing €24 *

Smoked buffalo mozzarella, bacon wrapped scamorzine cheese and fried zeppoline €12

Tarragon marinated scottona cubes with gorgonzola cheese cream and vegetable chiffonade €18

Concave oysters with catalan dressing €20

Lobster and seared shrimp, vegetables, yogurt sauce and chives €25 *

PRIMI PIATTI

Paccheri stuffed with sea bass and potatoes, olives and capers sauce on rocket pesto €20

Buckwheat maltagliati with cardoncelli mushrooms and salted ricotta cheese €20 *

Chitarra spaghetti with fava beans, langoustine and cream of sea asparagus €22 *

Tortelli stuffed with lamb in capers butter artichoke sauce, pecorino cheese and mint €20 *

Risotto with zucchini and rosemary marinated scallops carpaccio €22

Crepe stuffed with gurnard, savory and yellow datterino €20 *

Purple potato cream with shrimp and roman broccoli €18

SECONDI PIATTI

Turbot fillet in tempura with jalapeños sauce and lime €23 *

Sliced fillet of Limousine breed, braised red cabbage and balsamic vinegar reduction €28

Larded lamb ribs, sauteed vegetables in butter and rosemary €25 *

Milanese veal medallion with spinach and potatos chips €22

Swordfish roulade stuffed with pine nuts, raisins and bread crumbs messinese style on aubergine cream €22 *

Fish soup from Adriatico sea with crouton €22 *

The allergic/food intolerance clientele is invited to contact the room staff to consult the allergen registry

Products marked with an asterisk may be frozen or blast chilled at -21 for 12 hours