

La Pecora Nera

== B o u t i q u e R e s t a u r a n t ==

Hors D'Oeuvre

Gems from the Earth 20,00 €

(1,2,3,4,5,6,7,8,9,10,11,12,14)

“Taleggio” Cheese in a Brick Paste with Green Tomato and Tobacco Mustard 18,00 €

(1,3,4,5,7)

Foie Gras Escalope on Pan Brioche with Caramelized Peaches and Amaretto Juice 26,00 €

(1,3,7,9)

Gems from the Sea 24,00 €

(1,2,3,4,5,6,7,8,9,10,11,12,14)

Smoked Scallops on Pumpkin Cream, Coconut Milk and Almonds 26,00 €

(4,5,7,8,14)

Kataifi – crusted Prawns with Wasabi Mayonnaise 20,00 €

(1,2,3,5,7)

Amberjack Tartare, Greek yogurt and Marinated Cucumbers 24,00 €

(4,7,10)

Mix Crudités from the Sea 35,00 €

(2,4,6,9,11,12,14)

Steamed Prawns, Octopus, Scampi, Calamari, Vegetables and Basil Mayonnaise 24,00 €

(1,2,7)

Cru Master Caviar 30 gr. with toasted Wholegrain Bread and Butter 60,00 €

First Courses

Champagne Risotto with Saffron and Parmesan Mousse 20,00 €

(7,9)

Pecorino cheese filled home - made Ravioli with Williams Pear and Walnuts 20,00 €

(1,3,7)

Sauternes aromatized Risotto with Pigeon and Blueberries 26,00 €

(7,9,12)

Fresh Pasta “Malfatti” with Gander sauce and Black Olive Powder 22,00 €

(1,3,9)

Sardinia Fregula with Seafood, Prawns and Cuttlefish 26,00 €

(1,2,4,9,14)

Risotto with Marine Plankton, Red Prawns Tartare and Candied Lemon 28,00 €

(1,14)

Pasta “Candele Spezzate” with Red Mullets in Tomato and Parsley Sauce 24,00 €

(1,2,4,5,8,9)

Cacio e Pepe Spaghetti flavored with Licorice on Tuna Tartare 26,00 €

(1,4,7)

Pasta “Paccheri” With Spiny Lobster 30,00 €

(1,2,4,9,13,14)

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Second Courses

Stuffed Quail with Chestnut Puree on Sautéed Chicory and Bordeaux Sauce 26,00 €
(7,9,12)

Crispy Suckling Pig with Ginger Apples and Hazelnut Brown Sauce 26,00 €
(5,7,8,9,12)

“Ossobuco” (Braised Veal Shank Slice) with Mashed Potatoes 24,00 €
(1,7)

Beef tartare with its Dressings 24,00 €
(3,10)

Beef Steak Florentine Style 75,00 € (for 2 People)

Seared Tuna, cooked Grape Must, Buttered Spring Onion and Katsuobushi 26,00 €
(1,4,5,6,10,11)

Mixture of Fried Prawns, Squids and Vegetables 26,00 €
(1,2,5,8,14)

“Pecora Nera” Fish Soup 28,00 €
(Mussels, Clams, Spiny Dogfish, Prawns and Musky Octopus)
(1,4,9,14)

Charcoal Grilled Octopus with Pak Choi and Guacamole 24,00 €
(14)

Grilled Icelandic Salt Cod with Rosemary flavoured Oil and Chickpeas 26,00 €
(4,5,8)

Fish of the Day: in Salt Crust, Grilled or Island Style with Vegetables 35,00 €
(3,4,8)

Side Dishes

Mixed Salad 7,00 €

Boiled Vegetables in Season 7,00 €

Pan Fried or Sweet-Sour Chicory 8,00 €

Roast Potatoes 7,00 €

Fennels Parmigiana Style 7,00 €
(7)

The number in brackets refers to the presence of allergens, the legend is at the bottom of the menu
The Fish is always fresh, in case of not availability, a frozen product of equal quality is used on board
For any needs or intolerances, please contact the dining room staff

