

HORS D'OEUVRE

- Gems from the Earth 22,00 €
"Taleggio" Cheese in a Brick Paste with Green Tomato and
Tobacco Mustard 16,00 €
Porto Wine aromatized Foie Gras Escalope on Pan Brioche,
dried Figs Chutney and Walnuts 26,00 €
Gems from the Sea 24,00 €
Toasted Bread with Cantabrian Anchovies, Burrata Cheese and
sautéed Turnip Greens 20,00 €
Seabass Carpaccio marinated in Fruit Ceviche
and Passion Fruit Caviar 24,00 €
Panko - crusted Prawns with Teriyaki Sauce 18,00 €
Mixed Crudités from the Sea 35,00 €
Steamed Prawns, Octopus, Scampi, Calamari,
Vegetables and Basil Mayonnaise 24,00 €
Cru Master Caviar 30 gr.
with toasted Wholegrain Bread and Butter 60,00 €

FIRST COURSES

- Champagne Risotto with Saffron and Parmesan Mousse 20,00 €
Smoked Potato filled home-made Ravioli with Beef Juice, Porto
Wine Sauce and Tête de Moine (Swiss Cheese) 20,00 €
Vin Santo (Dessert Wine) aromatized Pigeon Risotto
with Raspberry Sauce 26,00 €
Pasta "Malfatti" with Fassona Meat Ragout
and Pienza Ewe's Cheese 22,00 €
Spaghetti with Herring Butter, Cru Master Caviar,
"Burrata" Cheese and Chives 28,00 €
Grilled Home Made Potato Gnocchi with Gurnard Fish
and its Tartare 22,00 €
Pasta "Calamarata" au Gratin with Mulletts
in Tomato and Parsley Sauce 24,00 €
Pasta "Paccheri" in Lemon Sauce, Red Prawns Tartare
and Oyster Leaves 26,00 €

SECOND COURSES

Rack of Lamb with Ginger and Honey Sauce and crunchy
Cornmeal Mush 26,00 €

Barolo Wine Braised Veal Cheek with Smoked Celeriac 24,00 €
"Ossobuco" (Braised Veal Shank Slice)
with Mashed Potatoes 24,00 €

Beef tartare with its Dressings 24,00 €

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

Tuna "Tataki" with Balsamic Vinegar aromatized Teriyaki Sauce,
braised Onions and Wild Berries 26,00 €

Mixture of Fried Prawns, Scampi, Squids and Vegetables 26,00 €
Monkfish in "Vermentino" Wine Stew, dried Tomatoes and Caper
Flowers 28,00 €

Charcoal Grilled Octopus with New Potatoes,
Tzatziki and Remoulade Sauce 24,00 €

Grilled Icelandic Salt Cod with Rosemary flavoured Oil
and Chickpeas 26,00 €

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

SIDE DISHES

Mixed Salad 6,00 €

Boiled Vegetables in Season 6,00 €

Pan Fried or Sweet-Sour Chicory 8,00 €

Roast Potatoes 6,00 €

Fennels Parmigiana Style 6,00 €