

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)

Chef's Eggplant Parmigiana 18,00 €

(1,3,5,7,8,14)

Torchon of Foie Gras, delicately scented with François Peyrot Cognac, served on a Pear and Red Berry Chutney 26,00 €

(1,3,5,7,8,9)

Gems from the Sea 24,00 €

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

Kataifi crusted Prawns with Hazelnut Mayonnaise 20,00 €

(1,2,5,6,8)

Salmon Sashimi Marinated in a Beetroot with Crispy Fennel, Orange, Olives and sour Cream 24,00 €

(5,7,8,9,10)

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)

Ricotta cheese and Honey filled home - made Ravioli with creamy Pecorino, Thyme and Hazelnuts 20,00 €

(1,3,4,5,7,8)

Fresh "Pici" pasta with hand-chopped Veal Ragoût and hay-aged Sardinian Pecorino Cheese 26,00 €

(1,7,9)

Sardinia Fregula with Seafood, Prawns and Cuttlefish 28,00 €

(1,2,4,9,14)

Spaghetti with Wild Clams 26,00 €

(1,14)

Cold "Calamarata" pasta with marinated Croaker, tomato confit, and gazpacho 24,00 €

(1,4)

Linguine with Arugula Pesto, Toasted Pine Nuts, and Red Shrimp Marinated in Orange 26,00 €

(1,4,7)

Pasta "Paccheri" With Spiny Lobster 30,00 €

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

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Second Courses

Confit Duck Breast with Braised Onions, Berries, and Balsamic Teriyaki 26,00 €

(1,5,6,8)

Sliced Pata Negra (Iberian Black Pig) with Eggplant Caponata and Piperade Sauce 28,00 €

(5,7,8,9,10)

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

(1,7)

Beef tartare with its Dressings 30,00 €

(3,10)

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

Tuna Tataki, marinated Cherry tomatoes, and Wasabi Mousse 28,00 €

(1,2,4,5,6,8,11)

Mixture of Fried Prawns, Squids and Vegetables 26,00 €

(1,2,5,8,14)

“Pecora Nera” Fish Soup 30,00 €

(Mussels, Clams, Spiny Dogfish, Prawns and Musky Octopus)

(1,4,9,14)

Charcoal Grilled Octopus with Breaded potatoes and Guacamole 26,00 €

(14)

Croaker Fish with crispy skin, confit cherry tomatoes, olives, and capers 30,00 €

(4)

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