

A warm welcome from
chef Samuele Pastanella

With eyes closed

TASTING MENU

60

Hors d'oeuvre

First course

Main course

Dessert

Menu intended for a full table

RAW SAEFOOD	25
- Shellfish, fish, molluscs	
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OUR TRILOGY	20
- Fish	
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ROCKFISH PASTICCOTTO	16
hearbed cream cheese glazed with yellow pepper	
- Milk and dairy products, gluten, fish, eggs and by-products	
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AMBERJACK TATAKI	17
on crunchy rice and cream of mussels	
- Milk and dairy products, molluscs, fish	
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COLD CUT AND CHEESE COURSES	25
- Milk and dairy products, sulphur dioxide and sulphites	
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BROAD BEAN, CHICORY AND SCALLOP	18
onion drops, olive crumble and confit tomato	
- Fava beans and molluscs	
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POACHED EGG	20
asparagus, truffle and creamed parmesan	
- Eggs, lactose	
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The products could be blast chilled at origin or by us.
The products could contain allergens as indicated below each dish.

Hong-d'oeuvres

SPAGHETTO	17
cacio cheese, pears and prawn	
- Gluten and shellfish	
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ITALIAN SPAGHETTO	13
tomato en papillote and its fragrances	
- Gluten	
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CAVATELLO WITH 3 SHELLFISH	18
crab, langoustine, red prawn and basil drops	
- Gluten and shellfish	
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RED PRAWN RISOTTO	25
with creamed ricotta and lemon zest	
- Shellfish, milk and dairy products	
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ORECCHIETTA WITH NEGROAMARO BEEF STEW	15
with onion drops and basil cream	
- Gluten	
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SPAGHETTI WITH MUSSELS AND 2 DATE TOMATOES	16
glazed with red and yellow dates	
- Gluten, molluscs	
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First courses

FRIED SEAFOOD	18
- Gluten, molluscs, peanuts and by-products	
SLICED ENTRECÔTE	20
with season green vegetables	
SEABASS LOG	17
with cod heart, celery water and crunchy fennel	
- Fish, celery	
TUNA STEAK	16
with potato cream, crispy green beans and caciocotta cheese	
- Fish, milk and dairy products	
BEEF FILLET	22
with carbonara ice cream	
- Eggs	
THE STUFFED SQUID!	18
- Molluscs, gluten and soy	

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Main courses

ALMOND CANNOLO with salted caramel mousse and chocolate drops - Milk and dairy products, gluten, nuts	8
TIRAMISÙ without lactose - Eggs and by-products, gluten	7
BAVARSE WITH A HEART OF RED FRUITS chocolate glazed - Egg and by- products, milk and dairy products, gluten	8
CHEESCAKE with berries - Gluten, milk and dairy products	8
FRUIT SALAD with vanilla ice cream - Milk and dairy products	7
HOMEMADE MAGNUM with passion fruit and mango - Gluten, milk and dairy products	8

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Desserts

PANNA STILL WATER - Cl 75	3
SAN PELLEGRINO SPARKLING WATER - Cl 75	3
KINLEY TONIC WATER - Cl 20	3
CRODINO - Cl 17,50	3
COCA COLA - Cl 33	3
COCA COLA ZERO - Cl 33	3
FANTA - Cl 33	3
KROMBACHER PILS BEER - Cl 33	3
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COVER CHARGE	3

Drinks