

# *Appetizers*

OUR CRUDITÉS	TUNA TARTARE, RED SHRIMP, SCAMPI, SPAGHETTI WITH ITALIAN SQUID, OYSTER
OUR RAW CARPACCIOS	TUNA, SWORDFISH, SEA BASS
SEARED OCTOPUS	POTATO CREAM, GINGER, LIME, BASIL OIL
WARM SEAFOOD	SCAMPI, MANZANCOLLE, RED SHRIMP, SQUID, MUSSELS, CLAMS, PINK GOBBETTO, EXTRA VIRGIN OLIVE OIL, LEMON, AND CORIANDER
GRILLED SCALLOPS	GREEN APPLE INFUSION, CELERIAC PUREE
ROSES OF PARMA HAM	FIOR DI LATTE CHEESE BITES, BASIL

## OUR SEAFOOD PLATEAU ACCORDING TO THE FISH MARKET

VARIOUS OYSTERS.....PZ	SCAMPI.....PZ	SEA URCHINS.....PZ
RED SHRIMP.....PZ	PURPLE SHRIMP.....PZ	MANZANCOLLE.....PZ

# *First courses*

HOMEMADE BLACK RAVIOLI	SEA BASS, PRAWNS, CREAM OF CHERRY TOMATOES
LINGUINE WITH LOBSTER	BASIL, EXTRA VIRGIN OLIVE OIL
PACCHERI	RED SCORPION FISH BITES, DATTERINO TOMATOES, MINT
CARNAROLI RISOTTO	RED SHRIMP BISQUE, RAW SHRIMP, SALMON ROE, LIME ZEST
SPAGHETTI BY DONNA ITRIYIA	CLAMS, MULLET BOTTARGA
CASONCELLI OF OUR OWN PRODUCTION	CRISPY BACON, BUTTER, SAGE
HOMEMADE TAGLIARINI	NORMANDY BUTTER, CHIVES, 20G OSIETRA CAVIAR

# *Second courses*

AMBERJACK	FENNEL CREAM, TOASTED ALMONDS
FISH-CAUGHT SEA BASS STEAK	CITRUS CREAM, SALICORNIA
TUNA TATAKI	PISTACHIO CRUST, ARUGULA MAYONNAISE
OUR MIXED GRILL (X2)	TUNA, SWORDFISH, PRAWNS, CALAMARI, SCAMPI
OUR FISH BROTH (MIN X2)	CRUSTACEANS, MOLLUSCS, FISH FILLET AND OREGANO BREAD CRUST
CATALAN SHELLFISH	PRAWNS, RED SHRIMP, SCAMPI
PIEDMONTESE FASSONA BEEF SLICES	POTATOES AND ROSEMARY

# *Sides and Drinks*

**ROSEMARY-SAUTÉED POTATOES**

**FRESH SEASONAL SALAD**

**GRILLED VEGETABLES**

**PANNA WATER**

**SAN PELLEGRINO WATER**

**CANNED SOFT DRINKS**

**LAGER BEER**

## *Dessert*

**OUR TIRAMISU**

**TARTLET**

**MANGO COULIS, MASCARPONE CREAM, BERRIES**

**CATALAN CREAM**

**MOM'S NEAPOLITAN PASTIERA**

**APPLE STRUDEL WITH ICE CREAM**

**ORANGE BAVARIAN CREAM**

**ALMOND CRUMBLE AND BITTER ORANGE MARMALADE**

**ARTISAN SORBET**

**FRESH FRUIT ACCORDING TO SEASON**

**ARTISAN ICE CREAM**

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**COVERED**

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**N.B.** DEPENDING ON THE FISH MARKET, SOME OF OUR PRODUCTS' PRICES MAY VARY.

**N.B.** DEPENDING ON THE FISH MARKET, SOME OF OUR PRODUCTS MAY BE DEFROSTED.

**N.B.** FOR EVENING SERVICE, TWO COURSES ARE MANDATORY. SIDE DISHES AND DESSERT ARE NOT INCLUDED.