

Hors d'oeuvres

Smoked tuna carpaccio (cold smoked tuna with beech wood), panissa and red onions from Tropea ⁽⁴⁾	€ 20,00
Octopus with paprika, mashed mountain potatoes with extra virgin olive oil and powdered olives * ⁽⁴⁻⁷⁾	€ 18,00
Red prawns, Indian curry and vegetable couscous * ⁽¹⁻²⁻⁴⁻⁹⁾	€ 20,00
Three veal cubes with hazelnut sauce, bread chips and sour herb-oil ⁽¹⁻⁷⁻⁸⁾	€ 20,00
Asparagus cream with crispy bread and poached egg ⁽¹⁻³⁻⁷⁾	€ 16,00

First courses

Spaghettoni from Gragnano with lobster ⁽¹⁻²⁻⁴⁾	€ 26,00
Egg noodles homemade with clams and bottarga ⁽¹⁻³⁻⁴⁻¹⁴⁾	€ 20,00
Risotto with Pigato wine, raw amberjack brunoise, beetroot powder and crispy bacon ⁽⁴⁻⁹⁾	€ 20,00
Ravioli stuffed with cacio-cheese and pepper, mussels and cherry tomatoes ⁽¹⁻³⁻⁴⁻¹⁴⁾	€ 18,00
Potato dumplings with light pesto, french beans and parmesan gaufre ⁽¹⁻³⁻⁷⁻⁸⁾	€ 18,00

Main courses

Sea-bass with mediterranean salt, season vegetable tempura ⁽¹⁻⁴⁾	€ 26,00
Fried fish and mixed salad * ⁽¹⁻²⁻⁴⁾	€ 20,00
Fod in oil, low temperature cooking, palette of vegetables and delicate mustard dressing * ⁽⁴⁻¹⁰⁾	€ 22,00
Imperial soup of mussels and prawns with fries ⁽¹⁻²⁻⁴⁻¹⁴⁾	€ 22,00
Beef fillet "fireplace" style with browned potatoes from Bardineto ⁽⁷⁻¹⁰⁻¹²⁾	€ 30,00

Flambé

Beef fillet Voronoff or with mustard or with green peppers grains (ca 250 gr) ⁽⁷⁻¹⁰⁻¹²⁾	€ 35,00
Veal fillet with Nebbiolo red wine (ca 250 gr) ⁽¹⁻⁷⁻¹²⁾	€ 35,00
King prawns with Cognac (ca 350 gr) * ⁽²⁻¹²⁾	€ 45,00

Desserts

Our "hot - cold" dessert ⁽¹⁻³⁻⁷⁾	€ 14,00
Emisphere of glazed pure chocolate mousse, passion fruit heart and e cocoa cookies ⁽¹⁻³⁻⁷⁻⁸⁾	€ 14,00
Cream-dessert rice and vanilla, drops of coffee sauce ⁽¹⁻³⁻⁷⁻⁸⁾	€ 14,00
Almond parfait, crumble and hazelnut meringue ⁽¹⁻³⁻⁷⁻⁸⁾	€ 14,00
Crêpes Suzettes orange and Grand Marnier with vanilla ice-cream ⁽¹⁻³⁻⁷⁾	€ 20,00