

## Fish Starter

Shellfish tartare lemon scented caviar and fancy olive oil dressing, garnished with burrata cheese sauce	€ 55,00
Composition of raw seafood delicacies: oysters, shellfish , carpaccio and tartare	€ 60,00
Selection of three small hot tastings	€ 40,00
Gratin of seabed baby squid, delicate garlic aroma, cream of violet potatoes	€ 30,00
Red mullet and escarole sandwich on green tomato gazpacho	€ 30,00
Slightly cooked langoustine tail, emulsion of tomatoes, burrata shreds and beetroot powder	€ 30,00
Warm seafood salad with barley, diced tomatoes and seasonal vegetables	€ 35,00
Pan seared scallops on a .vegetable foam with the scent of dry Vermouth	€ 35,00
Fillet of sole with carrots cooked in different ways and horserdich essence	€ 30,00

## Land Starter

The Chef's caprese (the italian flag in a glass)	€ 20,00
Zucchini flan on Parmesan cheese fondue and truffle shavings	€ 40,00
Fassona beef tartare with a salty ricotta cheese dressing, cherry vinegar and potato chips	€ 30,00
Torchon of foie gras served with spicy pumpkin jam and accompanied by Sauternes	€ 40,00
Celeriac medallion with a vegetable fondue prepared with three vinegars and truffle caviar	€ 25,00

## Fish First Courses

“Bavette on fish” - A famous classic Pancooked pasta blended with scampi, baby squid, cuttle fish and golden shrimps	€ 35,00
“Spaghetti Versilia Style” - A traditional local dish Pasta with cockles, razor clams, mussels and fresh tomatoes	€ 30,00
Pizza and langoustine in a risotto (min 2 pers.)	€ 40,00
Fragrant clams soup with white fish and shrimps	€ 35,00
Calamarata, (short and thick pasta) with squid cream and gurnard fish, red pepper powder on top	€ 30,00
Linguina lemon and pepper with local squid and marinated courgettes	€ 35,00
Homemade ravioli stuffed with potatoes, shellfish and lemongrass essence, finish with a prawns tartar	€ 35,00

## Land First Courses

Homemade ravioli filled with ricotta cheese and spinach on a cream of sheep cheese and truffle flakes	€ 40,00
Risotto Carnaroli creamed with Parmesan cheese and Vin Santo with cubes of foie gras on top (min. 2 pers.)	€ 40,00
Cream of Garfagnana spelt and Sorana red beans	€ 25,00
Homemade Tagliolini with tomatoes sauce and fresh basil	€ 20,00

## Fish Main Courses

Catch of the day baked with vegetable and black garlic sauce	€ 35,00
Steamed dome of wild sea bass with chicory in different consistencies	€ 35,00
King size langoustine steamed or baked, served with homemade mayonnaise and white beans	€ 50,00
Sliced amberjack with marinated endives, Campari mayonnaise and nettle sauce	€ 35,00
Pan seared lobster with jerusalem artichoke sauce and puffed amaranth	€ 55,00
Marinated cod fillet, on a cream of broad beans and patanegra ham crumble	€ 30,00
Baby squid oven baked with vegetable millefeuille	€ 40,00
Boiled fish mix (lobster, langoustine, prawns and white fish) accompanying with fancy sauces	€ 55,00

## Land Main Courses

Great fillet of beef with beetroot, mild horseradish cream and Barolo sauce	€ 45,00
Cheek of veal, braised at a low temperature on a bed of mash potatoes	€ 35,00
Escalope of goose liver with small marinated peaches with truffle and Sherry reduction	€ 40,00

# Dessert

Cruchy wafer with a white and milk chocolate mousse  
served with whipped cream, garnished with dark chocolate crumble

Tiramisù on coffee icing

Neapolitan pastiera served with orange blossom sauce  
(shortcrust pastry filled with ricotta and boiled wheat)

Variation of hazelnut and chocolate cream served in a glass.

Pomegranate parfait with a red berry salad garnished with passion fruit.

Dessert € 15,00

Selection of sorbets € 10,00

Selection of cheese

## Sweet Wines “by the glass”

Passito di Pantelleria Ben Ryé	‘17	Donna Fugata	€ 15,00
Muffato della Sala	‘16	Antinori	€ 20,00
Moscato d’Asti - Bricco Quaglia	‘20	La Spinetta	€ 10,00
Sauternes	‘16	Château Gravas	€ 15,00

# Tasting Menu



Composition of raw seafood delicacies: shellfish , carpaccio and tartare

Fillet of sole with carrots cooked in different ways and horserdish essence

Pan seared scallops on a vegetable foam with the scent of dry Vermouth



Calamarata, (short and thick pasta)  
with squid cream and gurnard fish, red pepper powder on top



Catch of the day baked with seasonal vegetable and black garlic sauce



Dessert

Small Bakery

Coffee

€ 110,00 (for the whole table, wines excluded)

# Tasting Menu



Slightly cooked langoustine tail, emulsion of tomatoes,  
burrata shreds and beetroot powder

Fillet of sole with carrots cooked in different ways and horserdich essence

Red mullet and escarole sandwich on green tomato gazpacho



Linguina lemon and pepper with local squid and marinated courgettes



Pan seared lobster with jerusalem artichoke sauce and puffed amaranth



Dessert

Small Bakery

Coffee

€ 135,00 (for person only for the whole table, wines excluded)

# Tasting Menu



Slightly cooked langoustine tail, emulsion of tomatoes,  
burrata shreds and beetroot powder

Warm seafood salad with barley, diced tomatoes and seasonal vegetable

Red mullet and escarole sandwich on green tomato gazpacho

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“Bavette on fish” - A famous classic  
Pancooked pasta blended with scampi, baby squid, cuttle fish and golden shrimps

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Steamed dome of wild sea bass with chicory in different consistencies

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Dessert

Small Bakery

Coffee

€ 110,00 (min. 2 pax, wines excluded)

# Wines “by the glass”

## Champagne and Sparkling Wines

Dom Pérignon	Moët Chandon	2010	€ 50,00
Brut Premier	Louis Roederer		€ 20,00
Franciacorta Cabochon	Monterossa		€ 15,00
Brut Rosé	Ruinart		€ 25,00

## White Wines

Vermentino	Ottaviano Lambruschi	2020	€ 10,00
Gewürztraminer Kolbenhof	Hofstätter	2018	€ 15,00
Trebbiano	Tenuta di Capezzana	2018	€ 10,00
Pouilly Fumé (Sauvignon)	Baron de Ladoucette	2019	€ 15,00
Cervaro della Sala	Marchesi Antinori	2019	€ 25,00

## Rose Wines

A (Aleatico)	Aldobrandesca (Antinori)	2020	€ 15,00
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## Red Wines

Gattinara (Nebbiolo)	Giacomo Conterno (Nervi)	2017	€ 15,00
Dulcamara	I Giusti & Zanza	2015	€ 10,00
Brunello di Montalcino Vigna Marrucheto	Banfi	2016	€ 25,00
Flaccianello della Pieve	Fontodi	2016	€ 50,00
Pinot Noir	Anselmet	2019	€ 15,00

## Waters

S. Bernardo	0,750 cl	Italy	Natural	€ 5,00
S. Bernardo	0,750 cl	Italy	Sparkling	€ 5,00
S. Pellegrino	0,750 cl	Italy	Sparkling	€ 5,00
Perrier	0,750 cl	France	Sparkling	€ 5,00
Voss	0,800 cl	Norway	Natural	€ 10,00
Voss	0,800 cl	Norway	Sparkling	€ 10,00

## Beer

Cento Volte Forte	Birrificio Del Forte	(4.0 % Alc.) 33 cl.	€ 10,00
Regina del Mare	Birrificio Del Forte	(8.0 % Alc.) 33 cl.	€ 10,00
2 Cilindri	Birrificio Del Forte	(5.0 % Alc.) 33 cl.	€ 10,00

