

Fish Starter

Shellfish tartare lemon scented with 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	€ 45,00
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, emulsion of yellow tomatoes, Saint-Maure de Touraine cheese and tomatoes powder	€ 30,00
Warm seafood salad with barley, diced tomatoes and seasonal vegetables	€ 35,00
Pan seared scallops served on an emulsion of peppery mussels	€ 35,00
Fillet of sole with seasonal cabbage, crackling and cornflower essence	€ 30,00

Land Starter

The Chef's caprese	€ 20,00
Zucchini flan on Parmesan cheese fondue and truffle shavings	€ 40,00
Fassona beef tartare with gin-marinated egg yolk	€ 30,00
Torchon of foie gras served with spicy pumpkin jam	€ 40,00
Panna cotta prepared with local pecorino cheese (Scoppolato), walnut crumble and honey	€ 25,00

First Courses Fish

"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, mussels and fresh tomatoes	€ 30,00
Risotto Carnaroli creamed with peanut butter and mackerel fillets marinated with bergamot (min. 2 pers.)	€ 35,00
Fragrant clams soup with white fish and shrimps	€ 35,00

Neapolitan Fusillone (spiral-shaped pasta) served with red mullet creativity	€ 30,00
Homemade egg tagliolini served with celery sauce, glasswort, white fish and seafood	€ 35,00
Homemade ravioli stuffed with potatoes and buffalo mozzarella, simmered chard and cuttlefish bouillabaisse	€ 35,00

First Courses Land and Vegetables

Homemade ravioli filled with goat cheese and foie gras, finished with chicken roe	€ 35,00
Risotto Carnaroli creamed with saffron from San Gimignano and veal sweetbreads in Vin Santo essence (min. 2 pers.)	€ 35,00
Cream of Garfagnana spelt and Sorana red beans	€ 25,00
Homemade egg Tagliolini with tomatoes sauce and fresh basil	€ 20,00

Main Courses Fish

Catch of the day baked with vegetables	€ 35,00
Fillet of turbot (Rossini style) served with a Madeira essence monkfish liver	€ 40,00
King size langoustine steamed or baked, served with homemade mayonnaise and white beans	€ 50,00
Sliced amberjack with marinated endives, Aperol spheres, tomato water and a touch of wasabi sauce	€ 35,00
Iceland cod fillet, on a cream of celeriac, oyster leaf and red pepper powder on top	€ 35,00
Baby squid oven baked with vegetable millefeuille	€ 40,00
Crustaceans mix (grilled lobster, boiled langoustine, prawns tartar), miso and shellfish reduction garnished with Pak Choi	€ 55,00

Main Courses Meat

Great fillet of beef (Fassona), reduction of dark beer, potatoes millefeuille and red sauerkraut	€ 45,00
Cheek of veal, braised at a low temperature in apple cider, served on a bed of mash potatoes	€ 35,00
Escalope of goose liver with small marinated peaches with truffle and Sherry reduction	€ 45,00