

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	€ 40,00
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

Cover charge € 8,00

Dessert

Variation of three types of chocolate (Valrhona selection)

Mascarpone cream and coffee cheesecake (revisited by our Chef)

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

Rice pudding (Bavarian rice, cookie and rice icecream)

Papaya parfait with gelatin coconut and red berry salad

Dessert € 15,00

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Selection of sorbets € 10,00

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Selection of cheese

Sweet Wines “by the glass”

Passito di Pantelleria Ben Ryé	‘19	Donna Fugata	€ 15,00
Tokaji Aszú-5 Puttonyos	‘08	Samuel Tinon	€ 25,00
Moscato d’Asti - Bricco Quaglia	‘20	La Spinetta	€ 10,00
Sauternes	‘15	Raymod-Lafon	€ 20,00

Tasting Menu



Slightly cooked langoustine, emulsion of yellow tomatoes,
Saint-Maure de Touraine cheese and tomatoes powder

Warm seafood salad with barley, diced tomatoes and seasonal vegetables

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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Catch of the day baked with vegetables

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Dessert

Small Bakery

Coffee

€ 120,00 (for person, only for the whole table, wines excluded)

In this restaurant dishes are prepared containing the following allergens: cereals containing gluten, fish, crustaceans, eggs, peanuts, soy, milk, nuts, celery, mustard, sesame, sulfur dioxide, sulfites, molluscs. For information contact staff. Communicating to customers that certain products are processed with the blast chilling (under regulation. CE n. 853/04). The presence of fresh fish and seafood can be influenced by the state of the sea, and therefore, if necessary, frozen food can be used, which will be reported in advance.

Tasting Menu



Shellfish tartare lemon scented with caviar and fancy olive oil dressing,
garnished with burrata cheese sauce

Warm seafood salad with barley, diced tomatoes and seasonal vegetables

Pan seared scallops served on an emulsion of peppery mussels

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Homemade egg tagliolini served with celery sauce, glasswort, white fish and seafood

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Crustaceans mix (grilled lobster, boiled langoustine, prawns tartar),
miso and shellfish reduction garnished with Pak Choi

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Dessert

Small Bakery

Coffee

€ 150,00 (for person, only for the whole table, wines excluded)

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Tasting Menu



Composition of raw seafood delicacies: shellfish , carpaccio and tartare

Slightly cooked langoustine, emulsion of yellow tomatoes,
Saint-Maure de Touraine cheese and tomatoes powder

Fillet of sole with seasonal cabbage, crackling and cornflower essence

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Neapolitan Fusillone (spiral-shaped pasta) served with red mullet creativity

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Fillet of turbot (Rossini style) served with a Madeira essence monkfish liver

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Dessert

Small Bakery

Coffee

€ 130,00 (for person, only for the whole table, wines excluded)

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Wines by the glass

Champagne and Sparkling Wines

Dom Pérignon	Moët Chandon	2012	€ 50,00
Franciacorta Cabochon	Monterossa		€ 15,00
Brut Collection 242	Louis Roederer		€ 25,00
Royale Réserve Brut	Philipponnat		€ 25,00

White Wines

Trebbiano	Tenuta di Capezzana	2019	€ 10,00
Gewürztraminer	Colterenzio	2020	€ 15,00
Vermentino	Ottaviano Lambruschi	2021	€ 10,00
Pouilly Fumé	Ladoucette	2019	€ 15,00
Bourgogne Blanc	Domaine De La Cras	2019	€ 20,00

Red Wines

Gattinara (Vigna Molsino)	Giacomo Conterno (Nervi)	2016	€ 25,00
Massetino	Tenuta Ornellaia	2018	€ 100,00
Brunello di Montalcino Poggio alle Mura	Banfi	2015	€ 25,00
Pinot Noir	Maison Anselmet	2020	€ 15,00
Sammarco	Castello dei Rampolla	2013	€ 20,00

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

