

Tasting Menu



Composition of raw seafood delicacies: shellfish , tartare
and fancy white fish

Slightly cooked langoustine, emulsion of yellow tomatoes,
burrata cheese and shellfish powder *

Red mullet and escarole sandwich on green tomato gazpacho

◦ ◦

“Bavette on fish” - A famous classic *

Pancooked pasta with scampi, baby squid, cuttle fish and golden shrimps

◦ ◦

Baked Catch of the day, celeriac cream, salted hazelnuts and sea lettuce,
finished with a reduction of white fish

◦ ◦

Passion fruit parfait with Champagne mousse

Small Bakery

Coffee

€ 130,00 (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. *