

Ristorante
LORENZO



RISTORANTE LORENZO



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. *



Dessert

Pistachio and Chocolate : creamy pistachio from Bronte,
Guanaja chocolate ice cream and vanilla crumble

Tiramisù : chocolate biscuit, mascarpone cheese cream and coffee icing

Pastiera 2024 : Neapolitan shortcrust pastry filled with ricotta and boiled wheat
served with orange blossom sauce and ice cream

Apple Pie : Warm shortcrust pastry with Granny Smith apple and vanilla ice cream

Passion fruit parfait with Champagne mousse

Dessert € 15,00

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Selection of sorbets € 10,00

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Selection of cheese



Sweet Wines “by the glass”

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| Passito di Pantelleria Ben Ryé | '21 | Donna Fugata | € 15,00 |
| Muffato della Sala | '19 | Antinori | € 20,00 |
| Moscato d'Asti “Bricco Quaglia” | '22 | La Spinetta | € 10,00 |
| Sauternes | '14 | Raymond-Lafon | € 20,00 |
| Gewurztraminer Terminus | '22 | Tramin | € 30,00 |

Fish Starter

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| 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 , tartare and fancy white fish | € 65,00 |
| Selection of three small hot tastings | € 50,00 |
| Cuttlefish lightly roasted in a pan and served on a seasonal vegetable cream | € 35,00 |
| Red mullet and escarole sandwich on green tomato gazpacho | € 35,00 |
| Slightly cooked langoustine, emulsion of yellow tomatoes, burrata cheese and shellfish powder * | € 40,00 |
| Warm seafood salad with shellfish and molluscs, diced tomatoes and seasonal vegetables * | € 35,00 |
| Pan seared scallops with puffed potato, pumpkin chutney and oyster leaf infusion | € 40,00 |
| Fillet of Tyrrhenian sole fried, creamy smoked provola cheese and anchovy flavored black bread | € 35,00 |

Land Starter

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| The Chef's caprese | € 25,00 |
| Vegetable flan on Parmesan cheese fondue and truffle shavings | € 40,00 |
| Fassona beef tartare with caper mayonnaise, dried pigeon crumble and truffle caviar | € 35,00 |
| Torchon of foie gras served with spicy pumpkin jam | € 40,00 |

First Courses Fish

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| “Bavette on fish” - A famous classic * | € 35,00 |
| Pancooked pasta with scampi, baby squid, cuttle fish and golden shrimps | |
| “Spaghetti Versilia Style” - A traditional local dish | € 35,00 |
| Pasta with cockles, mussels and fresh tomatoes | |
| Risotto Carnaroli Gran Riserva Gallo (garlic, oil and chili), tomato dressing and phycis tartar, garnished with chicken roe (min. 2 pers.) | € 40,00 |
| Neapolitan Fusillone (spiral-shaped pasta) served with Jerusalem artichoke cream, langoustine tails and beer sauce | € 40,00 |
| Scucuzzun (Ligurian fregola), creamed with chickpeas from Spello, squid spheres with sage essence and citrus scent | € 35,00 |
| Homemade ravioli stuffed with nettle and ricotta cheese, red prawn tartar and shellfish bisque * | € 40,00 |

First Courses Land and Vegetables

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| Homemade bottoni (ravioli) stuffed with burrata cheese and red chicory, Scoppolato di Pedona pecorino fondue and bitter pearls | € 35,00 |
| Risotto Carnaroli Gran Riserva Gallo creamed with cheese and Sichuan pepper, accompanied by goose liver marinated in Sauternes (min. 2 pers.) | € 40,00 |
| Cream of Garfagnana spelt and Sorana red beans | € 25,00 |
| Homemade egg Tagliolini with tomatoes sauce and fresh basil | € 25,00 |



Tasting Menu



Main Courses Fish

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

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

Pan seared scallops with puffed potato, pumpkin chutney and oyster leaf infusion

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Scucuzzun (Ligurian fregola), creamed with chickpeas from Spello,
squid spheres with sage essence and citrus scent

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Seared lobster in spices crust, daikon cream, flan of carrots
and flakes of balsamic vinegar

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Pastiera 2024 : Neapolitan shortcrust pastry filled with ricotta and boiled wheat
served with orange blossom sauce and ice cream

Small Bakery

Coffee

€ 160,00 (for person, only for the whole table, wines excluded)

Baked Catch of the day, celeriac cream, salted hazelnuts and sea lettuce,
finished with a reduction of white fish € 35,00

Fillet of turbot baked and served with goose liver escalope,
Port reduction and truffle shavings € 40,00

King size langoustine steamed or baked, served with homemade mayonnaise
and white beans * € 60,00

Sliced local amberjack lightly roasted with aubergine puree, eggnog yogurt and
Taggiasca olive tapenade € 35,00

Baby squid oven baked with vegetable millefeuille € 45,00

Seared lobster in spices crust, daikon cream, flan of carrots
and flakes of balsamic vinegar € 65,00

Main Courses Meat

Great fillet of beef (Fassona) Rossini style € 55,00

Cheek of veal braised at a low temperature, cooked grape must
and puffed buckwheat € 35,00

Duck breast cooked at a low temperature with myrtle reduction,
potato pavé and seared unripe peaches (Peschiolo) € 40,00

Cover charge € 8,00

Tasting Menu



Warm seafood salad with shellfish and molluscs,
diced tomatoes and seasonal vegetables *

Cuttlefish lightly roasted in a pan and served on a seasonal vegetable cream

Fillet of Tyrrhenian sole fried, creamy smoked provola cheese
and anchovy flavored black bread

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Neapolitan Fusillone (spiral-shaped pasta) served
with Jerusalem artichoke cream, langoustine tails and beer sauce

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Fillet of turbot baked and served with goose liver escalope,
Port reduction and truffle shavings

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Pistachio and Chocolate : creamy pistachio from Bronte,
Guanaja chocolate ice cream and vanilla crumble

Small Bakery

Coffee

€ 140,00 (for person, only for the whole table, wines excluded)

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

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“Bavette on fish” - A famous classic *

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

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

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Passion fruit parfait with Champagne mousse

Small Bakery

Coffee

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

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