



Let yourself be pampered
by the chef

AN APPETIZER

A FIRST

A SECOND

A DESSERT

(for the entire table)

*drinks not included

45 f.p

Menu 

APPETIZERS

CUTTLEFISH SALAD fennel, caper leaf, olives taggiasche and bread wafer	14
GRILLED OCTOPUS crunchy vegetables and orange mayonnaise	17
SHRIMP WITH PANKO BREAD breaded and fried with mint mayonnaise	16
PRAWN TARTARE buffalo yogurt, peaches and hazelnuts	17
TUNA TARTARE cantaloupe, blueberries and almonds	16
MUSSELS WITH PEPPER	10
RAW SEAFOOD *based on availability on the day / caught	30
COURGETTE FLOWERS stuffed with buffalo mozzarella and raw datterino tomatoes sauce	8
CRUNCHY RICOTTA salt, pepper and porcini cream	8
CULATELLO figs, walnuts and honey	14

*For any allergies and/or intolerances please let us know
in advance to the dining room staff.

FIRST DISHES

POTATO GNOCCHI	17
cheese, pepper, red prawns and lime	
SPAGHETTI	12
with anchovy sauce and tasty bread	
LINGUINE	15
tuna, capers, olives and potato cream	
PASTA AND POTATOES	17
fisherman's style, with aromas of orange and lemon	
RISOTTO	20
with scampi and thyme	
PACCHERO	14
fried courgettes, courgette cream, courgette flowers and Provolone del Monaco	
CAPRESE RAVIOLI	14
cherry tomato, basil, stuffed with ricotta, caciotta and marjoram	
LIKE A PARMESAN	15
risotto, aubergine cream, tomato, basil and buffalo stracciata	

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SECOND COURSES

SEA BASS 14

in a potato crust and crunchy vegetables

SEARED TUNA 14

with escarole, olives, capers and
mayonnaise Gin Mare

GRILLED CUTTLEFISH 15

with sautéed vegetables

MIXED GRILL x1 20

variable based on the catch of the day

SEARCHED LAMB RIBS 16

spicy honey and buttered potatoes

SLICED BLACK ANGUS 16

with potatoes, butter and rosemary

MILANESE-STYLE VEAL CHOP 19

with rocket, cherry tomatoes and flakes of
provolone from Monaco

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SWEETS

CAPRESE CAKE

vanilla ice cream and caramelized almonds

6

DECOMPOSED MILLEFEUILLE

Italian Chantilly cream, raspberries and mint

6

MESSY

crumble, buffalo ricotta with chocolate, pistachio and salted caramel

6

TIRAMISÙ

ladyfingers, coffee, mascarpone cream and chocolate sauce

6

CHEESECAKE

with berries

6

CHEESECAKE

with salted caramel, meringues and chocolate chips

6

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NON-ALCOHOLIC

WATER	0,75 cl	2
SAN PELLEGRINO	0,75 cl	2,5
COCA-COLA	33 cl	2,5
COCA-ZERO	33 cl	2,5
FANTA	33 cl	2,5
SPRITE	33 cl	2,5

COVERED RESTAURANT	2,5
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