

# NUOVO

LOUNGE E CUCINA

## APERITIF

### TAPAS TASTING

CRISPY RAISIN BREAD  
spiced mascarpone fresh cheese

GNOCCHO FRITTO  
with Parma ham

SMALL TACOS  
black chickpeas hummus, sauerkraut

PASSION FRUIT  
raw red prawn, lime

TAPIOCA CHIPS  
with tuna tartare, ponzu and salicornia

CRISPY WAFFLE WITH MARINATED SALMON  
crème fraîche and caviar

PANI PURI WITH PARMESAN CHEESE  
and sweet smoked paprika

EGGSHELL WITH CARBONARA CREAM  
pecorino cheese and crispy bacon

TEMPURA  
with sage leaf, eggplant and zucchini

IMPERIAL PRAWNS  
and crispy anchovies

€25 PER PERSON  
(Smallest 2 people)

## TO BEGIN WITH...

<b>RABBIT MOUSSE</b> gratinated artichocke, cooked grape must	23
<b>THE RAW FISH</b> Tuna tartare, Mazara red prawns, langoustine, marinated salmon sashimi, pink grapefruit gel, puntarelle chicory	30
<b>PARMESAN CHEESE SOUFFLÉ WITH LIQUID HEART</b> roasted pumpkin, black garlic powder	19
<b>BEEF TARTARE WITH CRISPY EGG</b> pumpkin tofu cream and black truffle	24
<b>ROASTED OCTOPUS</b> teriyaki, citrusy sweet potato, puffed chips	24

For information on substances and allergens you can consult the specific documentation that will be provided, upon request, by the service staff.  
Due to HACCP law and to safeguard our guest, our raw fish is frozen in short time to guarantee the maximum and total safety.

## PASTA AND RICE

<b>RISOTTO IN SPRING</b> fresh cheese fondue and sprouts	20
<b>RAVIOLI FILLED WITH LIGHTLY SMOKED PESTO</b> cardoncelli mushrooms, cashews nuts	23
<b>SARDINIAN FREGULA PASTA WITH CRUSTACEAN SAUCE</b> crab meat, soybeans and prawns	25
<b>FRESH TAGLIOLINI PASTA</b> lamb ragù flavoured with sweet paprika, broad beans and tomato flakes	23
<b>POTATO AND SALTCOD GNOCCHI</b> carpet shell clams, broccoli rabe sauce	25
<b>"SOQUADRI VERRIGNI" GOLD DRAWN</b> cacio e pepe sauce, red prawns tartare, lime	25

## MEAT AND FISH

<b>CUTTLEFISH PREPARED IN TWO WAYS</b> seared cuttlefish with peas cream and dill, raw thin sliced cuttlefish with courgette noodles	30
<b>LAMB CHOPS AT THE RIGHT PINK POINT</b> bread foam, asparagus, taggiasca olives	34
<b>TUNA STEAK IN BREAD CRUST</b> almonds cream, tamarind gel, radicchio	32
<b>CRISPY BONELESS DUCK LEG</b> honey mustard emulsion, braised belgian endive	29
<b>GRILLED BLACK ANGUS FILLET</b> "jacket potato", home-made BBQ sauce	34

## DESSERT

<b>OUR VERSION OF PASTIERA</b> ricotta and wheat tart, shortcrust pastry flower, candied orange zest and vanilla ice cream	13
<b>FRESH STRAWBERRIES AND BALSAMIC VINEGAR ICE CREAM</b> crunchy barley wafer	13
<b>YOGURT "CHEESECAKE"</b> kumquats compote, licorice flakes	13
<b>MIXED SEEDS TUILES</b> yuzu cream and marinated pineapple	13
<b>TIRAMISU' 2.0</b> mascarpone mousse in dark crust, coffee gel, Baileys cream, ladyfinger	13
<b>SIMPLY AFFOGATO</b> fiordilatte ice cream, espresso coffee and langues de chat	9

<b>COVER CHARGE</b> crackers with polenta and curry, focaccia, naturally leavened bread with Lario EVO oil	4
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<b>COFFEE AND FRIANDISES</b>	3
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