Nuovo
LOUNGE E CUCINA

APERITIF

TAPAS TASTING

WAFER WITH "VITELLO TONNATO" SAUCE
caper and salted lemon

CRISPY RAISIN BREAD
spiced mascarpone fresh cheese

GNOCCO 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

EGGSHELL WITH CARBONARA CREAM
pecorino cheese and crispy bacon

TEMPURA
with sage leaf, eggplant and zucchini

IMPERIAL PRAWNS
and crispy anchovies

€25 PER PERSON
(For minimum 2 persons)

TO BEGIN WITH...

LIMITLESS EGGPLANT 22
whole baked eggplant 'parmigiana style'
savory waffle with babaganoush and marinated swordfish

DEFINITELY NOT A BREAD ROLL 20
crispy potato with herbs, vegetables and beetroot emulsion

THE RAW FISH 30
Tuna tartare, Mazara red prawns, langoustine, marinated salmon sashimi, pink grapefruit gel, ice grass

BEEF TARTARE WITH CRISPY EGG 24
pumpkin tofu cream and black truffle

ROASTED OCTOPUS 24
teriyaki, citrusy sweet potato, puffed chips

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

SICILIAN CITRUS FRUITS RISOTTO 25
scallops carpaccio, tarragon and "Calvisius" dry caviar

RAVIOLI FILLED WITH LIGHTLY SMOKED PESTO 23
cardoncelli mushrooms, cashews nuts

SARDINIAN FREGULA PASTA WITH CRUSTACEAN SAUCE 25
crab meat, soybeans and prawns

FRESH TAGLIOLINI PASTA 23
lamb ragù flavoured with sweet paprika,
broad beans and tomato flakes

POTATO AND SALTCOD GNOCCHI 25
carpet shell clams, broccoli rabe sauce

"SOQQUADRI VERRIGNI" GOLD DRAWN 25
cacio e pepe sauce, red prawns tartare, lime

MEAT AND FISH

TURBOT AND WHITE GAZPACHO 34
roasted tomato, crunchy celery and Bloody Mary gel

CUTTLEFISH PREPARED IN TWO WAYS 30
seared cuttlefish with peas cream and dill,
raw thin sliced cuttlefish with courgette noodles

TUNA STEAK IN BREAD CRUST 32
almonds cream, tamarind gel, radicchio

CRISPY BONELESS DUCK LEG 29
honey mustard emulsion, braised belgian endive

GRILLED BLACK ANGUS FILLET 34
"jacket potato", home-made BBQ sauce

DESSERT

VEGAN BANANA BREAD DONUTS 13
with Bourbon vanilla ice cream

ROSES 10
our idea of mango and red fruits sorbets

FRESH STRAWBERRIES AND BALSAMIC VINEGAR ICE CREAM 13
crunchy barley wafer

YOGURT "CHEESECAKE" 13
kumquats compote, licorice flakes

MIXED SEEDS TUILES 13
yuzu cream and marinated pineapple

TIRAMISU' 2.0 13
mascarpone mousse in dark crust, coffee gel, Baileys cream, ladyfinger

SIMPLY AFFOGATO 9
fiordilatte ice cream, espresso coffee and langues de chat

COVER CHARGE 4
crackers with polenta and curry, focaccia,
naturally leavened bread with Lario EVO oil

COFFEE AND FRIANDISES 3