

# Nuovo

LOUNGE E CUCINA

## APERITIF

### TAPAS TASTING

GNOCCO FRITTO  
with Parma ham

SMALL TACOS  
black chickpeas hummus, sauerkraut

PASSION FRUIT  
raw red prawn, lime

PETIT PAN BRIOCHE  
stuffed with babaganoush and baby lettuce

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...

### TRADITION AND INNOVATION

roasted corned veal, our green sauce, stuffed artichoke

23

### THE RAW FISH

Tuna tartare, Mazara red prawns, langoustine, marinated salmon sashimi, pink grapefruit gel, puntarelle chicory

30

### PARMESAN CHEESE SOUFFLÉ WITH LIQUID HEART

roasted pumpkin, black garlic powder

19

### BEEF TARTARE WITH CRISPY EGG

pumpkin tofu cream and black truffle

24

### ROASTED OCTOPUS

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

### RISOTTO CREAMED WITH TROPEA RED ONION

fresh cheese fondue and cocoa nibs

19

### RAVIOLI FILLED WITH SUNCHOKE

ossobuco sauce, crumble

23

### "SOQQUADRI VERRIGNI" GOLD DRAWN

cacio e pepe sauce, red prawns tartare, lime

25

### MISERY AND NOBILITY

pasta and beans soup, lobster and dill

25

### TAGLIOLINI FRESH PASTA

porcini mushrooms, scallops, thyme and lovage

23

## MEAT AND FISH

### LAMB CHOPS AT THE RIGHT PINK POINT

bread foam, romanesco broccoli, taggiasca olives

32

### "CACCIUCCO" SOUP

prawn, monkfish, mussels, musky octopus

29

### TUNA STEAK IN BREAD CRUST

almonds cream, tamarind gel, radicchio

32

### CRISPY BONELESS DUCK LEG

honey mustard emulsion, braised belgian endive

29

### GRILLED BLACK ANGUS FILLET

"jacket potato", home-made BBQ sauce

34

## DESSERT

### OUR MONTBLANC

cocoa tuile, marron ice cream, tonka bean foam

13

### YOGURT "CHEESECAKE"

kumquats compote, licorice flakes

13

### APPLE AND WALNUTS SMALL CAKE

with vanilla ice cream and apple cider

13

### MIXED SEEDS TUILES

yuzu cream and marinated pineapple

13

### TIRAMISU' 2.0

mascarpone mousse in dark crust, coffee gel, Baileys cream, ladyfinger

13

### SIMPLY AFFOGATO

fiordilatte ice cream, espresso coffee and langues de chat

9

### COVER CHARGE

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

4

### COFFEE AND FRIANDISES

3