# Starter of the Sea

- Mussels "alla provenzale" celery,carots,presley 18€
  - •Red Tuna tartar, avocado 21€
- •Roasted octopus, celery puree, grilled artichoke, truffle 23€
  - •Garlic prawns, tomatoes and presley 15€
- Carabinero Red prawns carpaccio, yuzu pearl, mayonese of wasabi, passion fruit 23€
  - •Crudite 3 (Red Prawns, 3 Scampi, 3 oysters) 45€

## Starter of the Land

- •Beef tataki, parmesan foam, artichokes, truffle 21€
- Wagyu beef carpaccio, sauteed prawns, shiitake mushrooms, chimichurri 24€
- Egg cooked at low temperature, spinach, parmesan cheese cream, truffle 16€
  - Vitello Tonnato 2.0 19€
  - •Parma Jam, Burrata Cheese 18€
    - Steak tartare of the Chef 22€
      - Soup of the Day 8€
  - Caprese salad with tomatoes, burrata cheese and basil 14€
    - Mixed salad of the Season 9€

#### Pasta of the Sea

- Seafood risotto 26€
- •Paccheri zucchini, caciocavallo cheese, yellowtail tartare 22€
  - •Ravioli filled with scallops and lobster, tomatoes 21€
    - Spaghettoni with clams 23€
    - Linguine with fresh lobster 55€

# Pasta of the land

- •Risotto saffron, beef cheek and demiglass 24€
- Ravioli filled with stuffed meat, Barolo reduction, demiglass, and truffle
   22€
  - •Paccheri carbonara, guanciale, pecorino cheese, egg yolk 14€
  - •Tagliatelle butter, parmesan cheese, black truffle from scorzone 25€
    - •Ravioli filled with ricotta cheese and spinach, butter, sage 16€

### Main Courses of the Sea

- •Sea bream filet, shiitake, celery, demiglass 27€
- •Red tuna duet in black and white sesame crust, carrot puree, ponzu sauce, vegetable brunoise 26€
  - Roll of sole fish, zucchini, vegetable brunoise, beurre blanc 27€
     Fish soup 29€

### Main Courses of the Land

•Beef cheek with mashed potatoes, demiglass 26€
•Rib-eye Black Angus grilled (350g) and French fries 32€
•Beef steak filet grilled, foie gras, truffle, mashed potatoes 35€
•Iberian pork filet, carrot puree, vegetable julienne, teriyaki sauce 26€

#### Side dishes

•Spinach 4€

Pepper souce € 2.0

•French fries 4€

gorgonzola souce € 2.0

Grilled vegetables 6€

demiglass € 2.0

- •Rosemary potatoes 5€
- Mushed potatoes 5€
- •Mixed salad 5€

### **Dessert**

- •Tiramisu 8€
- •Chocolate coulant and vanilla ice cream 9€
  - •Apple cake with vanilla ice cream 8€
  - Cannolo ricotta cheese and pistachio 7€
    - Lemon cake 8€
    - Cheesecake with red fruits 8€
- Ice cream 3€ Vanilla, chocolate, red fruit, lemon, salted caramel, hazelnut