



## MENU A LA CARTE

### APPETIZERS

#### **Trilogy of seafood**

Scallop in aspreto and smoked carrots and sautéed baby squid  
with Espellette pepper

Scampi skewered with lemon grass , burrata and radish cream

Sicilian shrimp wafer on a honey-flavored onion with Noto almond sauce €30,00

#### **Quail evolution**

Quail breast with apricots and Bronte pistachios and oyster emulsion,  
potatoes with a hint of orange and its pâté, cold consommé and an egg

€30,00

**Foie gras** with slow-cooked apple and moscovado ice cream marinated  
with Florus and brioche bread, pan-seared with celeriac and cardamom

€30,00

**Pressed veal cheek** with artichokes in agretto,  
Scampi marinated in a strawberry tree honey-flavored vinaigrette,  
Small salad of field greens with candied kumquat

€30,00

### FIRST COURSES

Potato, milk stewed rabbit and snow peas **raviolo**,  
mustard greens on Bronte pistachio sauce

€33,00

**Cappelletti** stuffed with Pecorino cheese and cassis flavored onion with  
cherry tomato confit

€33,00

**Risotto** with braised Belgian endive, Vittoria grapes and long pepper, carpaccio  
of veal nervetti and parmesan-flavored ice cream

€33,00

**Spaghetti** with squid ink, veal tripe, slow-cooked with saffron pistils on a sauce  
of natural scampi and collars

€33,00

## FISH MAIN COURSES

### **Variation of lobster**

Small focaccia with wild fennel powder, eggplant caviar and thyme-flavored sautéed cherry tomatoes

Roll stuffed with spicy Swiss chard on a passatelli soup with brioche bread

Tempura fried claw with iceberg salad, green apple and celeriac vinaigrette

Soup and spring onion

€42,00

### **Sea surprise**

Fish soup in cocotte with cumin crust

Tartare of collars with a wild fennel emulsion

€42,00

Crisp **sea robin** with corn flakes, stuffed with buffalo mozzarella and escarole, with a salted cod belly brittle, scrambled eggs with chick peas,

cannellini bean cream, tartare of scallops and seafood with candied ginger

€42,00

## MEAT MAIN COURSES

### **Suckling pork**

Saddle with barley on horse radish purée and crab apples

spicy chop on sweet soy sauce

€42,00

**Loin of veal**, stuffed with cabbage and tied in a pork net, tartare of crisp Jerusalem artichokes, sautéed spinach and zucchini blossoms, sweet garlic sauce and white pepper jus

€42,00

Charcoal-grilled **Chianina beef**, curls of Senese lard, vegetable flan and Brunello di Montalcino jus

€42,00

## CHEESES

Selection of **cheese** from the trolley

€22,00