

OUR RAW DISHES

Tuna tartare 18

Green apple in double texture

Meagre fish tartare 19

Wasabi pearls and apricot jelly

Tuna carpaccio 17

Meagre fish carpaccio 18

Oysters special

Daniel Sorlut each 7
1 oyster

Perle noire each 7
1 oyster

Small oyster platter 30

5 oysters

Assorted seafood platter 40

Madama Bianca tartare 18

*Piedmontese beef tartare, horseradish
mayonnaise and white truffle dust*

Baikal caviar 10 g 26

STARTERS

Lukewarm seafood salad 17

Celery, carrots and beetroot

**Courgette gazpacho with mint
and raw Mazara red prawn** 16

*Camone tomato, toasted bread cubes, roasted
pepper julienne and Baikal caviar*

**Quinoa salad,
seared salmon and vegetables** 18

Special Tasmanian salmon and seasonal vegetables

**Caprese salad with buffalo mozzarella and
Cantabrian anchovies** 17

"Agricola Gentile" buffalo mozzarella of Agerola

Marinara-style clams 16

Mussels Taranto style 16

Veal with tuna fish sauce 18

*Vegetable mousse dressed with tuna fish sauce,
caper fruits and dusting of dried egg yolk*

Old raven corn focaccia bread 17

*Normandy butter, Cantabrian
anchovies and crunchy vegetables*

Fish balls 16

Carrot cream with ginger and onion compote

Poached egg 15

*Courgette flower cream, black truffle pearls,
sautéed spinach and coriander oil*

**Dry cured ham,
Parmesan cheese and piadina wedges** 22

*PDO Prosciutto of Parma, 36-month PDO Parmigiano
Reggiano cheese, piadina wedges*

FIRST COURSES

Cappellacci stuffed with creamy salt cod 21

Homemade cappellacci pasta, roasted piquillo pepper cream, celery dusting and dried plums

Linguine with cacio cheese and clams 19

Shelled clams and mint oil

Our Marinara-style risotto with raw red prawns *minimum 2 people* 22

*"Carnaroli rice of the San Massimo Reserve",
shelled mussels and clams, red tuna,
marine plankton, raw red prawns and its bisque*

Seafood tagliolini (thin noodles) 19

Mezzi paccheri-pasta with lobster *A.M.P.**

1/2 lobster

(A.M.P.= according to market price)*

Seafood Carbonara Spaghetti 20

without egg

Spaghetti with clams 16

Homemade pasta with meat or tomato sauce 16

*Our dried pasta is the PGI Pasta of Gragnano made by
"Pastificio Gentile".*

*Our fresh homemade pasta is made by the pasta factory
"Puro Grano".*

MAIN COURSES

Special Tasmanian Salmon slice 24

Sautéed sugar peas and radishes, fennel cream and turmeric, salmon selected by "Longino & Cardenal"

Tuna sliced steak 23

Seasonal vegetables

Meagre fish steak 26

Tzatziki sauce and Pak Choi (Chinese cabbage)

Our Catalan lobster A.M.P.*

Cherry tomatoes, pickled onion, pepper, boiled potatoes, celery, green apple and radishes
(*A.M.P.= according to market price)

Sautéed octopus 24

Pea cream and Camone tomato sala, pickled red onions julienne, Jalapeno peppers, lime juice, coriander and parsley

Iberian pork kebabs 24

Apple sauce with mustard and baked potatoes

Milanese-style veal cutlet with bone 24

French fries

OUR BARBECUE

Mixed fish grill	29
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Kebabs

Squid	each	7
Prawns	each	7

Black Angus Picanha (Uruguay)	25
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Black Angus sirloin	24
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MATURED MEAT

Spanish Scottona

Florentine steak	per hectare	9
Rib-eye steak	per hectare	8

Bavarian Scottona

Florentine steak	per hectare	9
Rib-eye steak	per hectare	8

All grilled cuts are accompanied with seasonal vegetables.

SIDE DISHES

Seasonal vegetables	7
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Baked potatoes	7
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French fries	7
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Mixed salad	6
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GOURMET PIZZAS

La fan tutti 17

*PGI Mortadella of Bologna, "Agricola Gentile"
Stracciatella cheese of Agerola and pistachio grains*

La squisita 19

*Piedmontese beef tartare, Tzatziki sauce and
black truffle pearls*

Pizza with PDO Parma ham 21

"Agricola Gentile" Stracciatella cheese and crispy vegetables

Pizza with veal in tuna sauce 20

*Vegetable mousse dressed with tuna fish sauce,
caper fruits and dusting of dried egg yolk*

Bacon and scamorza cheese 21

*"Podere Cadassa" rolled bacon, smoked
scamorza cheese and mixed green salad*

Pizza with raw tuna 18

*Tuna tartare, "Agricola Gentile" Stracciatella
cheese and lemon pepper*

All our gourmet pizzas can be stuffed inside.

DESSERTS

Mascarpone mousse 9

Dark chocolate boat and raspberry oak leaf

Low-temperature cooked pineapple 11

*With blackberry extract, black cherry ice cream,
citrus crumble and onion jam*

Hazelnut parfait 10

*PGI Piedmont hazelnut cream, cooked condensed milk,
almond crunch and mixed berry powder*

Cheesecake 9

Raspberry coulis and pistachio grains

The quest for quality is and always will be our priority.

Customer satisfaction is our goal.

Cover charge € 3

DRAUGHT BEER

<i>Stella Artois</i>	<i>cl. 0,20</i>	5
<i>Stella Artois</i>	<i>cl. 0,40</i>	7

BOTTLED BEER

<i>Menabrea blonde beer</i>	7
<i>Menabrea amber beer</i>	7
<i>Konig Ludwig Weissbier (wheat beer)</i>	9

SOFT DRINKS

<i>Still water</i>	4
<i>Sparkling water</i>	4
<i>Coca-Cola</i>	5
<i>Coca-Cola Zero Sugar</i>	5
<i>Fever-Tree Tonic water</i>	6
<i>Lemon Soda</i>	5
<i>Sprite</i>	5
<i>Fanta</i>	5
<i>Lemon tea</i>	6
<i>Peach tea</i>	6
<i>Fruit juices</i>	5

COFFEE BAR

<i>Espresso made with "Masini Blend" by Essse Caffè</i>	2,50
<i>Decaffeinated coffee</i>	2,50
<i>Spiked coffee</i>	3,50
<i>Cappuccino</i>	3,50
<i>Teas and herb teas</i>	3,50

AFTER-DINNER DRINKS

6

Averna
Zucca
Jägermeister
Fernet Branca
Branca Menta
Montenegro
Ramazotti
Amaro del Capo
Cinar
Vecchia Romagna
Amaro Lucano
Borsci S. Marzano
Braulio
Unicum
Petrus
Jefferson

SPIRITS

7

Cointreau
Gran Marnier
Sambuca
Amaretto
Disaronno
Baileys
Varnelli

GIN

<i>Gin Mare Capri</i>	15
<i>Gin Mare</i>	14
<i>Hendrick's</i>	13
<i>Elephant</i>	12
<i>Engine</i>	12

WHISKY

<i>Jack Daniel's</i>	8
<i>Lagavulin 12 Years</i>	12
<i>Caol Ila 12 Years</i>	12
<i>GlenGrant 5 Years</i>	7
<i>Chivas Regal 12 Years</i>	10

TEQUILA

<i>Don Julio</i>	12
<i>Don Ramon Reposado</i>	9

VODKA

<i>Beluga</i>	9
<i>Belvedere</i>	10

RUM

<i>Don Papa Baroko</i>	12
<i>Diplomatico</i>	10
<i>Ron Barceló</i>	9

COGNAC

<i>Courvoisier</i>	6
<i>Rémy Martin VSOP</i>	12

BRANDY

<i>Stock 84</i>	8
<i>Stravecchio Bianca</i>	6