

Raw dishes

Tuna tartare

turmeric cauliflower in double texture

16

Meagre fish tartare

pink grapefruit cream and Baikal caviar

18

Tuna carpaccio

15

Meagre fish carpaccio

17

Daniel Sorlut oysters

6 each

Small oyster platter

26 no. 5

Assorted seafood platter

35

Madama Bianca Tartare

(Piedmontese Fassona beef tartare)

ginger mayonnaise and

white truffle dust

17

Baikal caviar 10 g

25

Starters

Lukewarm seafood salad

carrots, celery and beetroot

16

Marinara clams

and toasted bread

16

Veal with tuna fish sauce

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

18

Mussels Taranto Style

15

Old raven corn focaccia bread

*demi-sel butter, Cantabrian anchovies and
crunchy vegetables*

16

Cod meatballs

*pumpkin cream, roasted piquillo pepper
and parmesan cheese wafer*

16

Panzanella

*bread, Taggiasca olives, julienned pickled onion,
cherry tomatoes, homemade Picanha bresaola and
Tzatziki sauce*

16

Poached Egg

*creamy Fossa cheese with black truffle caviar
coriander oil and pickled Tropea onion*

15

Dry cured ham, Parmesan cheese and piadina wedges

*PDO Prosciutto of Parma, 36-month PDO
Parmigiano Reggiano cheese, pear and wedges of
piadina typical of Romagna*

20

First courses

Linguine with cacio cheese, pepper and clams

shelled clams and mint oil

18

Seafood Tagliolini (thin noodles)

18

Our risotto with seafood

Carnaroli rice of the San Massimo Reserve, beetroot cream, basil chlorophyll, shelled mussels and clams, raw scampi and amberjack

21

Half paccheri-pasta with lobster

*PGI Paccheri of Gragnano, from the Gentile pasta factory
(1/2 lobster)*

A.M.P.* (*According to market price)

Seafood Carbonara Spaghetti

*PGI Spaghetti of Gragnano, from the Gentile pasta factory
(without egg)*

19

Tagliatelle with seafood sauce

16

Gnocchi and broad beans

broad beans, crispy cheek lard and Stracciatella cheese

17

Tagliatelle with meat sauce

minced meat of prime quality

15

Big Spaghetti with tomato sauce

PGI Spaghettoni of Gragnano, from the Gentile pasta factory, in tomato sauce made with the Piennolo del Vesuvio PDO cherry tomatoes

14

Main courses

Tuna sliced steak

seasonal vegetables

20

Meagre fish slice

Tzatziki sauce and sautéed artichokes

24

Sautéed octopus

salad with fennel, oranges, pine nuts and olive pâté

22

Iberian pluma (pork fillet)

apple sauce, mustard and sautéed coloured chard

27

Black Angus sirloin

baked potatoes

23

Veal cutlet (with bone)

chips

22

The Barbecue

Mixed grill
with catch of the day

26

Squid and prawn kebabs

5 each

Black Angus Picanha
(Uruguay)

24

Short Ribs (beef ribs)

American Black Angus

1 rib 29

2 ribs 50

All grilled cuts are accompanied with seasonal vegetables

Matured meats

Finnish Cow

Rib-eye steak per hectare

8,5

Florentine steak per hectare

9

Bavarian Scottona

Rib-eye steak per hectare

8

Florentine steak per hectare

8,5

Side dishes

Seasonal vegetables

7

Baked potatoes

7

Chips

7

Mixed salad

6

Gourmet pizzas

New entry

broad bean pesto, “Agricola Gentile” Stracciatella cheese of Agerola, Cantabrian anchovies and red beetroot

17

Mora

PDO Prosciutto from Parma, “Agricola Gentile” Stracciatella cheese of Agerola and crispy vegetables

16

La Picanha

Picanha bresaola, fermented purple sauerkraut, pumpkin cream and seeds

20

La facciamo solo noi

veal, vegetable dip dressed with tuna fish sauce, caper fruits and dusting of dried egg yolk

19

La fan tutti

“Agricola Gentile” Stracciatella cheese of Agerola, PGI Mortadella of Bologna and pistachio grains

16

Squisita

Fassona beef tartare, Tzatziki sauce and black truffle pearls

18

Tuna

Tuna tartare, “Agricola Gentile” Stracciatella cheese of Agerola and lemon pepper

18

The quest for quality is and always will be our priority. In order to provide the best to our customers, we are always on the search for high quality raw materials, beginning from our stone-ground ancient grain flours, to our own sourdough starter.

This gives our pizzas a crispy crust and a soft core inside.

Of course, quality is always paramount also in the choice of the other products used to prepare the various dishes on the menu, such as meat, fish and side dishes.

Customer satisfaction is our goal.

Desserts

Mascarpone mousse

dark chocolate boat and raspberry oak leaf

9

Star pear

*cooked at low temperature, with star anise, citrus crumble
white chocolate mousse and strawberry coulis*

8

Panna cotta

pink grapefruit extract, crunch of pecan nuts

8

Cheesecake

raspberry coulis and pistachio grains

9

Allergens

- | | |
|-------------------------|--|
| 1. <u>cereal grains</u> | 8. <u>nuts</u> |
| 2. <u>crustaceans</u> | 9. <u>celery</u> |
| 3. <u>eggs</u> | 10. <u>mustard</u> |
| 4. <u>fish</u> | 11. <u>sesame seeds</u> |
| 5. <u>peanuts</u> | 12. <u>sulphur dioxide and sulphites</u> |
| 6. <u>soya</u> | 13. <u>lupines</u> |
| 7. <u>milk</u> | 14. <u>molluscs</u> |

NB: *The underlined/highlighted products can be used in the various cooking preparations carried out by the company and are substances which may cause allergies or intolerances in already predisposed subjects. Please ask the staff in charge for further specifications concerning the single cooking preparations and view the food allergen chart. Cross-contamination cannot be excluded.*

We would like to inform our dear guests that our restaurant serves fresh, deep frozen and/or frozen meat, fish, fruit and vegetables, with reference to specific consumer demands, business organisational needs, and the supply of market genres. When ordering, we will inform you of the origin, quality and preparation of the chosen dish.