



ENTRÉE

Tuna poke salad with avocado, cashews and toasted sesame	22 €
Octopus* with confit cherry tomatoes and olives	13 €
Cobia fish tartare with passion fruit and mint	15 €
Angus carpaccio with artichokes and dried tomatoes	12 €
Iberian jamon with carasau bread	18 €
Burratina cheese with pistachios served with jam and caramelized red onion 	12 €

FIRST COURSES

Buffalo ricotta gnocchi with shrimp, cherry tomatoes burrata cream	13 €
Spaghetti with lobster (min 2 pers)	22 € <i>cad</i>
Lobster ravioli with shrimp sauce and salicornia	13 €
Linguine with sardines and bread crumbs	12 €
Homemade Tortellaci stuffed with sea bass, potatoes and asparagus	14 €
Carbonara spaghetti	10 €
Paccheri with Pachino, olives taggiasche, dried tomatoes and fresh basil 	12 €
Linguini with seafood	14 €
Yellow Milanese risotto with marrow (min 2 pers)	12 € <i>cad</i>
Orecchiette pasta with pesto, burrata cheese and crispy bacon	12 €

MAIN COURSES

Yellow fin tuna gratin with hazelnuts on a bed of lime potatoes	22 €
Chestnut honey salmon and crispy potatoes with edamame bean cream	18 €
Marinated cobia fillet in teriyaki sauce with phyllo-colored terrine	20 €
Mixed fried seafood	18 €
Catalan style lobster (min 2 pers)	24 € <i>cad</i>
Beef tartare	22 €
Grilled ribeye steak	18 €
Milanese veal cutlet	18 €
Tuscan Sirloin	15 €
Lamb roasted in pistachios crust	21 €
	22 €

SIDE DISHES

Baked potatoes	5 €
Fennel carpaccio with vinaigrette	5 €
Green beans sauteed with chilli, garlic and anchovy sauce	6 €
Potato chips	5 €
Mixed salad	6 €

DESSERTS

Dark chocolate cake with toffee sauce	5 €
Sicilian cannolo	5 €
Tiramisu in a jar	5 €
Dessert of the week	5 €



Vegetarian



Frozen Product

Cover 2 €

