

SEAFOOD APPETIEZER

"SEAFOOD CAROUSEL"

Blufin tartare mojito-flavoured, crudità, octopus salad, shrimp in Kataifi and crispy anchovies

TARTARE OF SICILIAN BLUEFIN TUNA

Blufin tartare Mojito-flavoured

TARTARE OF RED SHRIMP FROM MAZARA DEL VALLO

Red shrimps from Mazara Del Vallo tartare citronette-flavoured

BIS OF TARTARE

Sicilian blufin tartare mojito-flavoured and red shrimps from Mazara Del Vallo

CARPACCIO OF RAW SCALLOPS

Wild scallops carpaccio dressed with citronette and Maldon salt

CRUDITÀS

Red shrimps from Mazara Del Vallo and prawns from Porcupine served raw

MAZZANCOLLE SHRIMPS IN KATAIFI

Shrimps from Mediterraneo crusted in Kataifi served with a spicy sauce made tomatoes

CRISPY ANCHOVIES AND PRAWNS FRIED "ALLA MILANESE STYLE"

Breaded and fried served with balsamic vinegar reduction

LUKEWARM OCTOPUS SALAD

Served with camone tomatoes, celery and balsamic vinegar

CREAMED COD FISH

Served with crispy polenta

EARTHFOOD APPETIEZER

ASPARAGUS FLAN

Served with light fondue of Taleggio cheese and toasted hazelnuts

ZUCCHINI FLOWERS

Filled with ricotta cheese, culatello di Zibello and zucchini

TRUFFLED VEAL PATE'

Veal patè white truffle and Sauternes flavoured served with pan brioches

SELECTION OF HAMS

Hams from salumificio Rossi di Parma served with gnocco fritto

SEAFOOD FIRST COUSE

"BOTTARGA"

Spaghetti "Senatore Cappelli Bio" garlic, olive oil, chili with Cantabrico's anchovies and red tuna bottarga

"LA GRICIA E IL MARE"

Spaghetti of fresh pasta with Tropea red onions stewed in Marsala wine, pork cheek, shrimps and pecorino cheese

"ROSSO DI MARE"

Tonarelli of fresh pasta with ragu 'of scorpion fish, San Marzano tomatoes, Taggia olives and Mediterranean aroma

"ENIGMA"

Spaghetti of fresh pasta with porky cheek, scallops, pecorino cheese and Mediterranean herbs

"PACCHERI IN VIOLA"

Paccheri di Gragnano with mussels, vitelotte potatoes and pecorino cheese

"I SETTE SENSI"

Tagliolini with shellfish and crustaceans, crispy zucchini and Mediterranean herbs

EARTHFOOD FIRST COUSE

"ZIBELLO"

Tagliolini with culatello di Zibello creamed with parmesan cheese

"MONTALCINO"

Paccheri with ragu' of Piedmont Fassona beef with pine nuts, rosemary and "Rosso di Montalcino" wine

CATCH OF THE DAY

RED SEABREAM, AMBERJACK

JOHN DORY, CROAKER GOLDEN MOUTH

GROUPE, SEABASS,

TURBOT

(Availability based on daily arrivals)

Prepared in a pan with olive oil, Vermentino and Mediterranean herbs, served filleted with potatoes

MAINCOURSES: SEAFOOD

MEDITERRANEAN RED TUNA FILLET

Crusted in sesame, pistachios and sunflower seeds

ROASTED OCTOPUS

Flavored with sweet paprika served with sauteed potatoes

STEAMED OCTOPUS ALL'ISOLANA

Served with mashed potatoes

ROLL OF WILD FISH

Beccafico style served with crunchy salad

MEDITERRANEAN SWORDFISH

Grilled slices served with chicory dressed with olive oil, garlic and chili

MAINCOURSES: EARTHFOOD

LA TARTARE

Raw beef filet tartare dressed with Dijon's mustard e caper fruit

FILLET OF SCOTTONA BEEF

Served on soapstone with matchstick potatoes and seasonal vegetables

RIB CHOOP OF SCOTTONA BEEF

Served on soapstone with matchstick potatoes and seasonal vegetables

FIorentina T-BONE STEAK OF SCOTTONA BEEF

Served on soapstone with matchstick potatoes and seasonal vegetables

CHATEAUBRIAND OF SCOTTONA BEEF

Served on soapstone with matchstick potatoes and seasonal vegetables

SIDE DISHES

GRILLED VEGETABLES

Zucchini, aubergines and friggitielli peppers

POTATOES

Matchstick fried

CHICORY

Sauteed with olive oil, garlic and chili

SALAD MIX

Mixed green salad, rocket salad and tomatoes