

## SEAFOOD APPETIEZER

<b>"SEAFOOD CAROUSEL"</b> <i>Bluefin tartare mojito-flavored, crudità, octopus salad, shrimp in Kataifi and crispy anchovies</i>	29€
<b>TARTARE OF SICILIAN BLUEFIN TUNA</b> <i>Bluefin tartare Mojito-flavored</i>	20€
<b>TARTARE OF RED SHRIMP FROM MAZARA DEL VALLO</b> <i>Red shrimps from Mazara Del Vallo tartare citronette-flavored</i>	20€
<b>BIS OF TARTARE</b> <i>Bluefin tartare mojito-flavored and red shrimps from Mazara Del Vallo</i>	22€
<b>CARPACCIO OF RAW SCALLOPS</b> <i>Wild scallops carpaccio dressed with citronette and Maldon salt</i>	20€
<b>CRUDITÀS</b> <i>Red shrimps from Mazara Del Vallo and prawns from Porcupine served raw</i>	22€
<b>MAZZANCOLLE SHRIMPS IN KATAIFI</b> <i>Shrimps from Mediterranean crusted in Kataifi served with a spicy sauce made tomatoes</i>	19€
<b>CRISPY ANCHOVIES AND PRAWNS FRIED "ALLA MILANESE STYLE"</b> <i>Breaded and fried served with balsamic vinegar reduction</i>	17€
<b>LUKEWARM OCTOPUS SALAD</b> <i>Octopus served with winter chicory salad in citronette</i>	19€
<b>CREAMED COD FISH</b> <i>Served with crispy polenta</i>	17€

## EARTHFOOD APPETIEZER

<b>WINTER CHICORY SALAD</b> <i>Served with anchovies from Cantabrico and pecorino di grotta</i>	14€
<b>PORCINI FLAN</b> <i>Porcini mushroom flan served with light fondue of Gorgonzola DOP cheese and toasted hazelnuts</i>	14€
<b>ZUCCHINI FLOWERS</b> <i>Filled with ricotta cheese, culatello di Zibello and zucchini</i>	17€
<b>TRUFFLED VEAL PATE'</b> <i>Veal patè white truffle and Sauternes flavored served with pan brioche</i>	15€
<b>SELECTION OF HAMS</b> <i>Hams from salumificio Rossi di Parma served with gnocco fritto</i>	16€

## SEAFOOD FIRST COUSE

<b>"BOTTARGA"</b> <i>Spaghetti "Senatore Cappelli Bio" garlic, olive oil, chili with Cantabrico's anchovies and red tuna bottarga</i>	23€
<b>"LA GRICIA E IL MARE"</b> <i>Spaghetti of fresh pasta with Tropea red onions stewed in Marsala wine, pork cheek, shrimps and pecorino cheese</i>	20€
<b>"ROSSO DI MARE"</b> <i>Tonarelli of fresh pasta with ragu 'of scorpion fish, San Marzano tomatoes, Taggia olives and Mediterranean aroma</i>	20€
<b>"ENIGMA"</b> <i>Spaghetti of fresh pasta with porky cheek, scallops, pecorino cheese and Mediterranean herbs</i>	22€
<b>"PACCHERI IN VIOLA"</b> <i>Paccheri di Gragnano with mussels, vitelotte potatoes and pecorino cheese</i>	20€
<b>"I SETTE SENSI"</b> <i>Tagliolini with shellfish and crustaceans, crispy zucchini and Mediterranean herbs</i>	24€

## EARTHFOOD FIRST COUSE

<b>"PORCINI"</b> <i>Paccheri with porcini mushroom, culatello di Zibello ham, saffron and parmesan cheese</i>	20€
<b>"ZIBELLO"</b> <i>Tagliolini with culatello di Zibello creamed with parmesan cheese</i>	20€
<b>"MONTALCINO"</b> <i>Paccheri with ragu' of Piedmont Fassona beef with pine nuts, rosemary and "Rosso di Montalcino" wine</i>	18€

**CATCH OF THE DAY**  
(Availability based on daily arrivals)

<b>RED SEABREAM</b>	9,5 Hg/€
<b>AMBERJACK</b>	
<b>JOHN DORY</b>	
<b>CROAKER GOLDEN MOUTH</b>	
<b>GROUPE</b>	
<b>SEABASS</b>	
<b>TURBOT</b>	

**MAINCOURSES: SEAFOOD**

<b>MEDITERRANEAN RED TUNA FILLET</b>	32€
<i>Crusted in sesame, pistachios and sunflower seeds</i>	
<b>ROASTED OCTOPUS</b>	29€
<i>Flavored with sweet paprika served with sauteed potatoes</i>	
<b>STEAMED OCTOPUS ALL'ISOLANA</b>	29€
<i>Served with mashed potatoes</i>	
<b>ROLL OF WILD FISH</b>	27€
<i>Beccafico style served with crunchy salad</i>	
<b>MEDITERRANEAN SWORDFISH</b>	28€
<i>Grilled slices served with chicory dressed with olive oil, garlic and chili</i>	

**MAINCOURSES: EARTHFOOD**

<b>FILLET OF SCOTTONA BEEF WITH PORCINI</b>	35€
<i>Fillet of beef sauted with porcini mushrooms</i>	
<b>VEAL CHEEK</b>	29€
<i>Veal cheek braised in Barolo wine served with crunchy polenta</i>	
<b>FILLET OF SCOTTONA BEEF</b>	32€
<i>Served on soapstone with matchstick potatoes and seasonal vegetables</i>	
<b>RIB CHOOP OF SCOTTONA BEEF</b>	8,5 Hg/€
<i>Served on soapstone with matchstick potatoes and seasonal vegetables</i>	
<b>FIorentina T-BONE STEAK OF SCOTTONA BEEF</b>	9 Hg/€
<i>Served on soapstone with matchstick potatoes and seasonal vegetables</i>	
<b>CHATEAUBRIAND OF SCOTTONA BEEF</b>	9,5 Hg/€
<i>Served on soapstone with matchstick potatoes and seasonal vegetables</i>	

**SIDE DISHES**

<b>PORCINI</b>	9€
<i>Porcini mushrooms sauted with garlic e parsil</i>	
<b>GRILLED VEGETABLES</b>	6€
<i>Grilled vegetables</i>	
<b>POTATOES</b>	6€
<i>Matchstick fried</i>	
<b>CHICORY</b>	6€
<i>Sauted with olive oil, garlic and chili</i>	
<b>SALAD MIX</b>	6€
<i>Mixed green salad, rocket salad and tomatoes</i>	

**SPECIAL: WHITE TRUFFLES**

<b>TAGLIOLINI AL TARTUFO BIANCO</b>	43€
<i>Tagliolini of fresh pasta with cremed with parmesan cheese and white truffle di Alba</i>	

## DESSERT

<b>SORBETTO ARTIGIANALE CON/SENZA VODKA</b>	7€ / 9€
<i>Hand-made sorbet</i>	
<b>SPUMA DI CIOCCOLATO FONDENTE E NOCCIOLE</b>	9€
<i>Creamy dark chocolate cake with hazelnuts</i>	
<b>TARTE TATIN DI MELE, CANNELLA CON CREMA CHANTILLY E PANNA MONTATA</b>	9€
<i>Tarte tatin of apples and cinnamon with chantilly and whipped cream</i>	
<b>SEMIFREDDO AL CROCCANTE DI PISTACCHIO CON RIDUZIONE DI BALSAMICO</b>	9€
<i>Crunchy pistachios parfait with balsamic vinegar reduction</i>	
<b>CONCHIGLIA DI SFOGLIA CON CREMA CHANTILLY, FRAGOLE E PANNA MONTATA</b>	9€
<i>Shell of puff pastry with fresh strawberry, chantilly and whipped cream</i>	
<b>BIRRAMISU'</b>	9€
<i>Tiramisù with Guinness beer</i>	
<b>CAROSSELLO DEI GOLOSI</b>	18€
<i>Dessert carousel</i>	

## FORMAGGI

<b>PECORINO STAGIONATO IN GROTTA - PREMIATO CASEIFICIO ROCCA - TOSCANA</b>	8€
<i>Pecorino aged in cave</i>	
<b>PARMIGIANO REGGIANO 24 MESI</b>	8€
<i>Parmesan cheese aged 24 months</i>	
<b>GORGONZOLA DOP "01" - PREMIATO CASEIFICIO ARIOLI - LOMBARDIA</b>	8€
<i>Gorgonzola cheese "01"</i>	