

Tartare of Tuna* with Bloody Mary Foam ,Pink Shrimps*and Avocado ,Seabass* Grapefruit and Dill € 28,00

Sea Bream Low Temperature with Sea lettuche , Sea Bass Tartare with Gin Cucumber , Ball of Octopus and smoked Provola Cheese€ 28,00

Red Tuna* Tartare with Egg € 25,00

Quail composition with Mushroom and Foie Gras € 30,00

Egg cooked at 65°, Vegetable, Olive Crumble and Carbonara Cloud € 25,00

Pasta

Ravioli filled with Braised Beef and Mortadella, in a sauce of Gorgonzola Cheese , Chlorofille of Broccoli and slice of Parmigiano € 28,00

Smoked Ravioli filled with Seabass and Tomato confit, in a stew of Crostacean € 28,00

Linguine with Lobster sauce € 35,00

Spaghetti Clams , Bottarga from Cabras and Red Shrimps Tartare € 30,00

Fettuccine with Butter and Anchovies , Tuna* Carpaccio and Wild Fennel Crumble € 26,00

Black Spaghetti " Alla Chitarra" Ginger, Garlic and Shrimps* Carpaccio € 26,00

Secondi

Veal cooked in Three different way; low temperature with Eggplant Mousse and Dry fruit crumble, Braised with Beer, Baked in the oven €28,00

Grilled Red Tuna in a Crust of Pistachos and Sesam , Cauliflower Cream € 28,00

Turbot Fish roasted with Potato and Zucchini € 28,00

Seabass Lime , Fennel and Tomato € 28,00

Spiny Lobster Catalana Style , Grilled or Steamed € 150,00

Lobster , Catalana Style , Grilled or Steamed € 80,00

Fish of the Day cooked under salt, grilled, steamed or by the oven € 10,00 x 100gr

Bread € 2,00 per person

Service 10%

*this kind of product to be also raw is treated in our restaurant downing at -20° for 24 hour , or buyed treated by the producer under italian law DDL53 1/92 imlementing directive 91/493/CEE on the prevention of parasitism by anisakis
We advise our customers thath ingredient or adjuvant considered allergens may be contained in the food prepared and sold in this restaurant.

