

Our Tasting Menus proposed  
by Chef Italo Bassi



OUR SIGNATURE  
DISHES

*Entrée*  
*Yin Yang*  
*Double Ravioli*  
*Squab*

€ 170



€ 130



€ 150



€ 190

## CAVIAR

The real italian Caviar with no preservatives "Malossol", the unique one in commerce in UE. Served with blinis, sour cream and red onion

Siberian 10gr € 80, 30gr € 240, 50gr € 400, 100gr € 800, 200gr € 1600

Osetra 10gr € 100, 30gr € 300, 50gr € 500, 100gr € 1000, 200gr € 2000

## OYSTERS & CRUDITÈS

Oysters € 10 each

Red Prawns € 15 each

Langoustines € 15 each

## COLD STARTERS

YinYang: raw red prawns, ginger quinoa, avocado, fresh caviar, mango and lime sauce €70

King crab, guacamole, peaches, mint flavoured yogurt, wasabi ice cream €70

Chopped raw deer, sea urchins ice cream, bloody-mary, capers leaves €60

Goose foie gras terrine cooked in sweet salt from Cervia, fermented wild berries cream, passion fruit and apple €70

## HOT STARTERS

<i>Mackerel Teriyaki, sea asparagus, sweet almond purée, beetroot</i>	€60
<i>Red mullet, duck foie gras, onion tatin, fennel cream, Campari sauce</i>	€70
<i>Octopus in a cage, ajoblanco, Crusco dried bell pepper, Greek basil</i>	€55
<i>Poached and crispy egg, sesame asparagus, Parmigiano Reggiano fondue, pearl and sliced of truffle</i>	€60

## PASTA COURSES

<i>Risotto with raw red prawns, marinated in vinegar veal nerves, licorice powder</i>	€70
<i>Lobster tagliolini, tomatoes confit, coconut, lime and lemongrass sauce, Greek basil</i>	€80
<i>Double Raviolo stuffed with guinea fowl and burrata cheese, Parmigiano Reggiano cheese fondue, roast sauce and thyme</i>	€70
<i>Spaghetti alla Chitarra, sardinian pecorino cheese fondue, pearls and sliced of truffle</i>	€70

## MAIN COURSES

Local rocket lobster "a la Catalana" with rosemary,  
Camone tomatoes, artichokes and chia seeds €150

Turbot with onions with thyme, potatoes spaghetti  
with garlic, olive oil, spicy pepper and anchovies €70

Tuna, duck foie gras, bread cream, truffle sauce €80

Sea bass with black olives, zucchini marinated with honey,  
Tomatoes, clams and capers guazzetto €75

Lamb chops au gratin with cashew nuts and raisins,  
celeriac cream, smoked potatoes and ginger sauce €70

Squab: grilled and marinated in olive oil breast,  
crispy chickpeas pie chickpea emulsion, cocoa cru sauce €80

Our cheese selection €30

The customer is requested to inform the staff of the need to consume food free of certain allergenic substance before ordering. During preparations in the kitchen, cross-contamination cannot be excluded. Therefore our dishes may contain allergenic substances in accordance with Reg. UE 1169/11

Lauretana Still and Sparkling water €10

Coperto €15