

## APPETIZER

<i>Smoked octopus, cream of potatoes confit tomato</i>	€ 19,00
<i>Cuttlefish carpaccio, basil mayonnaise and carrot ketchup, on a bed of lettuce and broccoli</i>	€ 16,00
<i>Tuna tartare, oil, salt and soy with candied citrus fruits</i>	€ 22,00
<i>Mixed raw fish and shellfish</i>	€ 40,00
<i>Norway lobster, purple shrimp, salmon, tuna, amberjack</i>	
<i>Lobster and scallops with salad in two consistencies and speck chips</i>	€ 25,00

## **FIRST DISHES**

<i>Tagliolini, raw purple prawns and cooked at low temperature</i>	<i>€ 21,00</i>
<i>Fresh pasta spaghetti, clams and mussels, Carlo Forte's bottarga</i>	<i>€ 19,00</i>
<i>Basil rice with baked turbot with citrus</i>	<i>€ 21,00</i>
<i>Paccheri di Gragnano with lobster</i>	<i>€ 26,00</i>

## SECOND COURSES

<i>Amberjack rectangle, with zucchini gazpacho and vegetable noodles</i>	€ 21,0
<i>Sea bass millefeuille, pepper cream and carasau bread</i>	€ 22,00
<i>Mediterranean-style seared scallops</i>	€ 22,00
<i>Grilled shellfish and fish With grilled vegetables</i>	€ 36,00
<i>Lobster Catalana (red onion, cherry tomatoes, basil and balsamic vinegar)</i>	€ 35,00

## MEAT TASTING

*Culatello di Zibello, buffalo mozzarella and basil* € 22,00

*Piedmontese beef tartare, oil, salt and soy* € 19,00

*Risotto with basil, burrata and candied cherry tomatoes* € 21,00

*BBQ rack of lamb with Jerusalem artichoke cream* € 24,00

*Angus steak with seared beets* € 22,00

*Tasting tour: € 55.00 per person*

## DESSERTS

*Tiramisu of the Chef* € 7,00

*Chantilly millefeuille with red fruits* € 8,00

*Raspberries with homemade ice cream* € 9,00