

APPETIZER

<i>Smoked octopus, cream of potatoes confit tomato</i>	€ 23,00
<i>Cuttlefish carpaccio, basil mayonnaise and carrot ketchup, on a bed of lettuce and broccoli</i>	€ 19,00
<i>Tuna tartare, oil, salt and soy with candied citrus fruits</i>	€ 23,00
<i>Mixed raw fish and shellfish Norway lobster, purple shrimp, salmon, tuna, amberjack</i>	€ 45,00
<i>Mediterranean-style shellfish soup</i>	€ 22,00
<i>Calvisius Tradition Prestige Caviar 0,10gr</i>	€ 23,00

FIRST DISHES

Fresh tagliolini and lobster € 27,00

*Fresh pasta spaghetti,
clams and mussels, Carlo Forte's bottarga* € 22,00

*Risotto, shellfish bisque,
soy and lime marinated prawns and beets in butter* € 22,00

*Large ravioli stuffed with char,
shellfish bisque and marinated shrimp* € 20,00

SECOND COURSES

*Amberjack rectangle,
with zucchini gazpacho and vegetable noodles* € 24,00

Sea bass millefeuille, pepper cream and carasau bread € 24,00

*Grilled shellfish and fish
With grilled vegetables* € 36,00

*Poached egg, Calvisius caviar Tradition Prestige selection,
salted caramel crumble, herbs, chard and sour tomato* € 27,00

MEAT TASTING

Culatello di Zibello, buffalo mozzarella and basil

Piedmontese beef tartare, oil, salt and soy

*Risotto with pumpkin soup, taleggio cream, cauliflower
crumble pizza and mousse of porcini mushrooms*

BBQ rack of lamb with Jerusalem artichoke cream

Our sweets

Tasting tour: € 55.00 per person

Nò-t just fish

<i>Culatello di Zibello, buffalo mozzarella and basil</i>	€ 22,00
<i>Piedmontese beef tartare, oil, salt and soy</i>	€ 19,00
<i>Risotto with pumpkin soup, taleggio cream, cauliflower crumble pizza and mousse of porcini mushrooms</i>	€ 21,00
<i>BBQ rack of lamb with Jerusalem artichoke cream</i>	€ 24,00
<i>Veal fillet, vegetable ratatouille and porcini mushrooms</i>	€ 32,00

DESSERTS

<i>Tiramisu of the Chef</i>	€ 8,00
<i>Chantilly millefeuille with red fruits</i>	€ 9,00
<i>Tartlet with vanilla cream</i>	€ 9,00
<i>Our Jamaica</i>	€ 9,00
<i>King pastry chef</i>	€ 16,00
<i>Tasting our sweets to share</i> <i>(recommended for two people)</i>	