

Alex Menù à la Carte

ANTIPASTI di Mare

Selezione di Crudo di mare

Gamberi croccanti in
pasta Kataifi su crema di
avocado

Triglia alla Livornese,
panure profumata alla
mediterranea e acqua di
pomodoro

La seppia e lo zimino

Zuppa di ostriche

ANTIPASTI di Terra

Battuta di filetto nazionale
con i suoi condimenti

Uovo cotto a 63 gradi,
crema di grana 20 mesi e
tartufo

Pate maison di maiale,
cipolla borettana
caramellata e deglassata

Appetizers (fish)

*

novembre/19

Raw fish selection 35,00

Crispy shrimps in Kataifi dough on avocado
cream 18,00

Mullet, mediterranean flavored breading and
tomato water 18,00

Cuttlefish with chards and tomato 18,00

Oyster soup 18,00

Appetizers (without fish)

*

novembre/19

Beef fillet tartare with its condiments 18,00

Cooked egg, 20 months aged parmesan
cream and truffle 18,00

Pork pate maison, caramelized and deglassed
"Borettana" onion 16,00

PRIMI mare

First courses (fish)

*
novembre/19

Linguine alla vellutata di fagioli cannellini e salvia con gamberi, calamaretti e vongole

Linguine with cream of beans and sage with baby squids, clams and shrimps

18,00

Tortelli di baccalà mantecato, il suo fumetto ristretto allo zafferano, polvere di capperi e timo bruciato

"Tortello" filled with Codfish with Zafferano sauce, caper powder and burned thyme

18,00

Carbonara di mare con spaghetti alla chitarra e tuorlo d'uovo marinato

Fish "Carbonara" spaghetti

18,00

Gnudi di mare su cacciucco leggero, polvere di cozze e pomodori confit

"Gnudi" pasta with light fish "Cacciucco", mussels powder and tomatoes confit

18,00

Risotto gambero rosso, burrata e olio all'aneto

Risotto with red prawns, burrata mozzarella and extra virgin olive oil with dill

19,00

PRIMI terra

First courses (without fish)

*

Gnocchi di cecina, crema di melanzana affumicata e crumble di pane

"Gnocchi" with chickpea flour, smoked aubergine cream and "Crumble" bread

16,00

Pacchero cacio e pepe con parmigiano e aria di pepe nero

"Paccheri" pasta with cheese, pepper and parmesan

18,00

Fusillone di gragnano al ragù genovese e besciamella leggera

"Fusillone of Gragnano" pasta with Genovese ragù and light béchamel

16,00

SECONDI pesce

Filetto di branzino all'isolana con patate, pomodorini confit, olive taggiasche e fiori di capperro

Sushi di orata cotto, crema di patate e barbabietola

Cubo di tonno con crema di rucola e salsa teriyaki

Tra terra e mare baccalà al latte, polvere di porcini, trippa e funghi

Toast di crostacei, il loro guazzetto e crema di topinambur

Raviolo aperto di calamaro ripieno

SECONDI carne

Quaglia in rosa in due cotture e quattro consistenze di barbabietola

Tagliata di filetto di manzo con rucola e grana 36 mesi

Pancia di maiale morbida e croccante, chutney di mele al ginger

Second courses (fish) *

novembre/19

Sea bass fillet with potatoes, confit tomatoes, taggiasca olives and caper flowers	22,00
Cooked sea bream sushi, potato cream and beet	22,00
Tuna served in a sesame seeds crust rocket salad e teriyaki sauce	25,00
Codfish, porcini powder, tripe and mushrooms	25,00
Toast of prawns and topinambur cream	25,00
Open stuffed squid	22,00

Second courses (meat) *

novembre/19

"Quail in pink" in two cooking and four consistencies of beet	25,00
Sliced beef tenderloin cooked with rocket salad and parmesan aged 36 months	25,00
Soft pork with crisp, ginger apple Chutney	20,00

Side dishes

Baked vegetables	7,00
Mixed salad	7,00
Roast potatoes	7,00

WINES, CHAMPAGNE and SPARKLING WINES.

Our **Wine list** containing a wide selection of Italian and Foreign Labels is at your disposal.

novembre/19

We also serve **Wines** and **Sparkling wines**
by glass: (100ml per portion)

Sparkling wine	Trento Doc <i>or</i> Franciacorta metodo classico	^	9,00
Sparkling wine	Prosecco della Valdobbiadene	^	7,00
Vino bianco o rosso	White or Red Wine	^	7,00
Vino da Dessert	Dessert Wine	^	6,00
	(80ml per portion)		

^ Ask which type is being served by the glass today

BEVANDE

Drinks

Birra in bottiglia	Bottled beer	5,00
Acqua in bottiglia 750cl	Bottle of water 750cl	3,00
Caffè, Decaffeinato o Orzo	Espresso Coffee or decaffeinated, Barley	3,00
Coperto	Cover charge	3,00

Prices are in € euro and include VAT and service charges.

Allergens - The client is asked to communicate to the staff the need to consume foods without certain allergenic substances before ordering. Cross-contamination can not be ruled out during preparations. Therefore our dishes can contain allergenic substances (Reg. UE 1169/11)

<< Some fresh products of animal origin and all fish preparations intended to be consumed raw or practically raw, have been subjected to treatment of preventive remediation with temperature abatement to guarantee quality and safety, in compliance with the requirements of EC Reg. 852/2004 and EC Reg. 853/04 >>

* Some of these products may be cooked from frozen, as they may be seasonal and difficult to obtain. We remain at your disposal for any specific requests.



Alex's Desserts

novembre/19

Chocolate Flan*	10,00
Broken tart with custard and strawberries	10,00
"Sweet rock" tobacco mousse, rum gel and chocolate	10,00
White chocolate cold cheesecake and red fruit	10,00
Bronte I.g.p. pistachio creamy and chocolate	10,00
Selection of cheeses and jams	10,00
Selection of cheeses and jams with sweet wine pairing	15,00

*This dessert has a preparation time of 10/15 minutes

Dessert Wine by glass 6,00
(80ml per portion)

Our **Wine list** containing a wide selection of **bottle of Dessert Wines**

Fresh Fruit and Ice Cream

Pineapple	6,00
Ice cream or Fruit sorbets	6,00