

Fish tasting menu 5 courses "**I NOSTRI CLASSICI**"

**"La Vaporata"** fish fillets, shellfish, seafood, crunchy vegetables

**Crispy shrimps** in Kataifi dough on avocado cream

**Calamarata** with Genoese fish ragù, cream of beans and sage

**Fish fillet** and vegetables

**Chocolate Flan**

Served exclusively for all the guests at the price of € 55,00 for person excluding wine and drinks.

Fish tasting menu 6 courses "**TRADIZIONE IN EVOLUZIONE**"

**"Mazzancolla"**, raw scampi, crustaceans coulis,  
candied tomato and hazelnut

**Scallops** with thyme, sour saffron sauce, licorice and red waffle

**Whaite fish Cappellacci** in crustaceans consommé scented with ginger

**Pacchero** with sea urchins, almonds and Apuan coffee

**Tuna**, green bean sauce, confit tomatoes, egg cooked at -20°, olive powder and anchovy mayonnaise

**"Sweet rock"**,

Served exclusively for all the guests at the price of € 65,00 for person excluding wine and drinks.

Meat tasting menu 5 courses "**PROFUMO DI TERRA**"

**Beef tartare**, on the bone, hot marrow and saffron mayonnaise

**Caprese** with trio of tomatoes, bufala mozzarella, basil oil from our garden

**Tagliatella** 40 egg yolks with duck ragù

**Pork cheek**, smoked carrot puree and purple potato

**Chocolate Flan**

Served exclusively for all the guests at the price of € 55,00 for person excluding wine and drinks.

**Tasting menus cannot be combined with any promotions.**

