

FISH APPETIZERS *

“Raw appetizers”

Raw fish selection 38,00

Fish tartare tasting 24,00

(tuna, cannellini beans and confit tomatoes; Salmon, avocado and orange mayonnaise; Seabass, tabasco and vegetable mirepoix)

Blue lime and mint prawn tartare, burrata, green apple gel
and tomato powder 24,00

“Cooked appetizers”

Crispy shrimps in Kataifi dough on avocado cream 20,00

“La Vaporata” fish fillets, shellfish, seafood, crunchy vegetables 22,00

Grilled prawn heart, Foie Gras escalope, peaches and brioche bread 25,00

Scallops with thyme, sour saffron sauce, licorice and red waffle 22,00

MEAT APPETIZERS *

Beef tartare on the bone, hot marrow and saffron mayonnaise 18,00

Caprese with trio of tomatoes, bufala mozzarella, basil oil from our garden 16,00

FISH FIRST COURSES *

Calamarata with Genoese fish ragù, cream of beans and sage 20,00

White fish Cappellacci in crustaceans consommé scented with ginger 22,00

Spaghetto “Pastificio Martelli” with Cacciucco 22,00

Pacchero with sea urchins, almonds and Apuan coffee 24,00

MEAT FIRST COURSES *

Tagliatella 40 egg yolks with duck ragù 16,00

Lasagna with Ligurian pesto and Scoppolato di Pedona 16,00



FISH SECOND COURSES *

Fish fillet and vegetables 25,00

Tuna, green bean sauce, confit tomatoes, egg cooked at -20°, olive powder and anchovy mayonnaise 27,00

Cooked sea bream sushi, orange topinambur cream, beetroot wafer, wasabi mayonnaise and small raw sea bream tartare 25,00

Fish fillet in "acqua pazza" 27,00

MEAT SECOND COURSES *

Pork cheek, smoked carrot puree and pear cooked in red wine 25,00

Duck breast with clarified butter and its demi-glace 25,00

Beef fillet 28,00

SIDE DISHES

Mashed potatoes (recipe by J. Robuchon) 7,00

Baked potatoes 7,00

Side dish of the day 7,00

WINES and SPARKLINGS WINES by glass

(^ Ask which type is being served by the glass today)

Trento Doc or Franciacorta Docg ^10,00

Prosecco della Valdobbiadene ^ 7,00

White or Red wine, Dessert wine ^ 7,00

DRINKS

Bottled beer 6,00

Bottle of water 75cl 3,00

Espresso Coffee, Decaffeinated, Barley 3,00

Cover charge 4,00



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

* 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

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 >>