



Signature Menu

STARTER

Brown and spider crab, sour cream reduction, bergamot and caviar

RISOTTO *LIVE*

Risotto with scampi "Hemingway" style

MAIN

Cod fillet, saffron potato foam and amatriciana sauce

DESSERT

Raspberry clafoutis, yogurt gelato

Mineral water, coffee and friandises



€185 per person – wines not included

Exclusive Menu

STARTER

Red prawn carpaccio with Campari jelly on a fennel salad

PASTA *LIVE*

Spelt ditali pasta Felicetti, brown crab sauce, scorpion fish and broccoli

MAIN

Sole fillet, lemon sauce and grey baby prawns

DESSERT

Mousse fondant with passion fruit sorbet

Mineral water, coffee and friandises



€170 per person – wines not included

Indigenous Menu

STARTER

Prawn with *saor* dip

PASTA LIVE

Bigoli with anchovy and onion sauce

MAIN

Stewed cuttlefish with polenta

DESSERT

Tiramisu

Mineral water, coffee and friandises



€155 per person – wines not included

Truffle Menu

STARTER

Selection of organic beef, poached eggs and white truffle

RISOTTO *LIVE*

Risotto with celeriac, sunchoke and white truffle

MAIN

Beef fillet, Marsala wine sauce and white truffle

DESSERT

Creme Brûlé with white truffle

Mineral water, coffee and friandises



€280 per person – wines not included. Inclusive of 3 gr of white truffle. Price per gram €16

Menu available during white truffle season, approximately from October until December

Sharing Menu 1

STARTER to share

Fried fish of the market – Roasted octopus with paprika, bulgur and parsley – Quinoa salad with carrots, mint sauce, aubergine cream and friggiteli peppers – Beef carpaccio, rocket, Parmesan cheese and tomato – Local cheese selection – Grilled vegetables

LIVE COOKING SHOW – TASTINGS

Homemade ravioli with borage, buffalo ricotta and meat gravy
Risotto with artichoke, prawn and lime

MAIN

Seabass in salt crust, local vegetables and Mediterranean sauce

DESSERT

Ingredients may vary according to seasonality



Dessert selection to share

Mineral water, coffee and friandises

€175 per person – wines not included

Sharing Menu 2

STARTER to share

In oil artichoke from our orchard with grey baby prawns
Roasted cauliflower, sunchoke and yogurt sauce – Mantis shrimp salad
Sardines with “saor” dip (onions, sultanas and pine nuts with vinegar)
Creamed cod fish on bread croutons – Fresh mozzarella and Parma ham

LIVE COOKING SHOW – TASTINGS

Fusillotti Felicetti pasta with fresh tomato sauce, basil pesto and mozzarella cheese
Risotto with seafood

MAIN

Stewed cuttlefish with polenta

Ingredients may vary according to seasonality



DESSERT

Dessert selection to share

Mineral water, coffee and friandises

€175 per person – wines not included