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

Ingredients may vary according to seasonality
€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

Ingredients may vary according to seasonality
€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

Ingredients may vary according to seasonality
€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

Ingredients may vary according to seasonality
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€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 friggitielli 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
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

Ingredients may vary according to seasonality