

## Hors D'Ouevre

Gems from the Earth 22,00 € (4,5,7,10)

Aubergines au Gratin Parmigiana Style 16,00 € (1,7)

Fantasy of Duck Liver: Escalope with Panbrioche,  
slice in Orange Sauce and "Patè Cup" 24,00 € (1,7)

Rice and Smoked "Scamorza" Cheese Croquettes  
on a Fresh Tomato Cream 14,00 € (1,3,5,7,9)

Gems from the Sea 22,00 € (1,2,4,5,6,7,8,9,10,11,12,14)

Lime aromatized Snapper Fish Tartare with Coconut Milk 18,00 € (4)

Seared Scallops, "Colonnata" Lard, Yellow Pumpkin Fondue,  
Smoked Potato and Saffron Mousse 26,00 € (9,14)

Panko – crusted Prawns with Teriyaki Sauce 18,00 € (1,4,5)

Mixed Crudités from the Sea 30,00 € (2,4,6,9,11,12,14)

Steamed Squids, Octopus, Prawns, Gurnard Fish and Seasonal Vegetables 22,00 € (2,4)

Baikal Lake Caviar 30 gr. with toasted Wholegrain Bread and Butter 60,00 € (1,3,7)

## First Courses

Champagne Risotto with Saffron and Parmesan Mousse 14,00 € (7)

Home Made Meat Tortelli with Veal Sauce 16,00 € (1,3,7,9)

Turmeric aromatized Risotto with Pigeon in Porto Wine Reduction 22,00 € (9)

Noodles "Tagliolini" with Buffalo's Milk Butter and Baikal Lake'a Caviar (10 gr.) 25,00 € (1)

Green Noodles "Tagliatelle" with Lobster 24,00 € (1,2,3,9)

Black Ink Noodle Mullets and Yellow Cherry Tomatoes 18,00 € (1,2,3,9)

Wild Clams Spaghetti 24,00 € (1,4,9)

Fish Soup "Viareggina" Style with Mussels and Claims 20,00 € (1,2,4,9,14)

The number in brackets refers to the presence of allergens, the legend is at the bottom of the menu

## Second Courses

Rack of Lamb with Bordeaux Sauce, Spinach, Raisins and Pine Nuts 26,00 € (5,8,9)

Thyme Aromatized "Pata Negra" Cut (Iberic Kind of Pork) served with  
Pan – Fried Chycory 28,00 €

"Ossobuco" (Braised Veal Shank Slice) with Mashed Potatoes 24,00 € (1,7)

Beef tartare with its Dressings 24,00 € (3,10,12)

Beef Steak Florentine Style 70,00 € (for 2 People)

Seared Tuna Fish "Tataki" in a Pistachio Crust, with  
Sweet – Sour Tropea Onions 26,00 € (4,8,7)

Mixture of Fried Prawns, Scampi, Squids and Vegetables 26,00 € (4,8)

Red Mullet, Endive, Snapper Fish Sauce, Thyme aromatized Bread Crumbs 22,00 € (2,9)

Charoal Grilled Octopus with New Potatoes,  
Tzatziki and Remoulade Sauce 22,00 € (3,4,5,7,10)

Steamed Icelandic Salt Cod, on a Cucumber "Gazpacho" 22,00 € (4)

Fish of the Day: in Salt Crust, Grilled or Island Style with  
Vegetables 30,00 € (per Person) (3,4,8)

## Side Dishes

Mixed Radicchio Salad 5,00 €

Boiled Vegetables in Season 6,00 €

Pan – Fried or Boiled Chicory 6,00 €

Roast Potatoes 6,00 €

Fennels Parmigiana Style 6,00 € (7)

The Fish is always fresh, in case of not availability, a frozen product of equal quality is used on board and you will be promptly notified by waiter.

## Primizie di Stagione

Tagliolini con il Tartufo "Bianchetto" 30,00 € <sup>(1)</sup>  
Noodle with Black Truffle "Bianchetto"

Filetto di Fassona al Tartufo "Bianchetto" 40,00 €  
Fillet of Beef with Black Truffle "Bianchetto"

Filetto di Fassona alla Rossini (Foie Gras e Tartufo) 45,00 € <sup>(1)</sup>  
Rossini Fillet of Beef (Foie Gras and Truffle)