

Hors-d'Oeuvre

- Zucchini Flan on Alps Cheese Fondue 14,00 €
- Goose Liver Escalope with Panbrioche Slice in Orange Sauce 18,00 €
- Rice and Smoked Scamorza Cheese Croquettes with Fresh Tomato Sauce 14,00 €
- Marinated Angus "Carpaccio" with Parmesan Ice Cream and Truffle 16,00 €
- Crunchy Sea Bream Fish Fillet with Thyme-flavored pan fried Artichokes 14,00 €
- Sea Degustation 18,00 €
- Seared Scallops with Smoked Potatoes in Apple Sauce and Salmon Eggs 20,00 €
- Mixed Crudités from the Sea 24,00 €
- Steamed Scampi, Squids, Prawns and Seasonal Vegetables 20,00 €
- French Oysters 2,50 € each

First Course

- Risotto with Champagne and Parmesan-Mousse 12,00 €
- Ricotta Cheese stuffed Crêpes au gratin with toasted Pine Nuts 14,00 €
- Pasta "Orecchiette" with Turnip Tops 12,00 €
- Fresh Home-made "Tagliolini" Noodles with Cheese Fondue
and Black Truffle from San Miniato 18,00 €
- Fresh Home-made Pasta "Malfatti" with Duck Meat Ragoût 14,00 €
- Risotto with Sea Plankton and thin Slices of Scampi 18,00 €
- Green Noodles "Tagliolini" with Lobster 22,00 €
- "Vermicelli" Noodles with Scorpion Fish on Light Tomato Sauce 16,00 €
- Black Spaghetti with Braised Octopus 16,00 €
- Fish Soup with Mussels and Carpet Shells 16,00 €

Second Course

Duck Breast cooked at Low Temperature with Raspberries Reduction and Caramelized Onions 20,00 €

Beef Steak Florentine Style with White Beans 60,00 € (for 2 people)

“Pata Negra” Cut (typical Iberic Pork Breed) with Thyme and Pan Fried Chicory 22,00 €

Beef Tartare with Its Dressings 20,00 €

“Ossobuco” (Braised Veal Shank Slice) with Mashed Potatoes 18,00 €

Honey Glazed Suckling Pig Loin with Soft Cornmeal Mush
and Caramelized Chestnuts 20,00 €

Mixture of Fried Prawns, Scampi, Squids and Vegetables 22,00 €

Sea Bass Fish Fillet cooked at low temperature with Asparagus,
Artichokes and Bergamot Cream 22,00 €

Charcoal Grilled Octopus with New Potatoes, Tzatziki Sauce and Avocado Cream 18,00 €

Icelandic Salt Cod Fish with Black Beluga Lentils on a Chickpea Velvet Sauce 22,00 €

Charcoal Grilled Crustaceans with “Catalan” Style Vegetables 28,00 €

Fish of the Day: In Salt Crust, Grilled or Island Style with Vegetables 26,00 €(per person)

Side Dishes

Pan fried Artichokes 5,00 €

Boiled Vegetables in Season 5,00 €

Pan Fried or Boiled Chicory 5,00 €

Caramelized Red Onion Pie 5,00 €

Roast Potatoes 5,00 €

Mixed Radicchios 4,00 €

The fish is always fresh ; in case it is not available, a product of the same quality, frozen on board, will be used and you will promptly be advised from the Waiter.