

Hors-d'Oeuvre

- Courgette Pie on a Smoked « Provola » Cheese Fondue 14,00 € (3,7)
- Goose Liver Escalope with Panbrioche Slice in Orange Sauce 18,00 € (1,3,7)
- Rice and Smoked "Scamorza" Cheese Croquettes on a Fresh Tomato Purée 14,00 € (1,3,7)
- Marinated Angus "Carpaccio" with Parmesan Ice Cream and Black Truffle 16,00 € (7)
- Crunchy Gilthead Seabream Fish with Artichokes 16,00 € (4)
- "Sea" Degustation 18,00 € (1,2,4,5,6,7,8,9,10,11,12,14)
- Panko-crusted Prawns with Teriyaki Sauce 16,00 € (1,4)
- Mixed Crudités from the Sea 28,00 € (2,4,6,9,11,12,14)
- Steamed Squids, Octopus, Prawns, Gurnard Fish and Seasonal Vegetables 20,00 € (2,4)

First Course

- Champagne Risotto with Saffron and Parmesan Mousse 14,00 € (7)
- Small Potato Dumplings with Black Truffle from San Miniato 18,00 € (1,3,7)
- Fresh Homemade Pasta "Orecchiette" with Turnip Greens 14,00 € (1,4)
- Pasta "Paccheri di Gragnano" with Old Style White Meats Sauce 16,00 (1,3)
- Noodles "Tagliatelle" with Pigeon Sauce 18,00 (3)
- Risotto with Sea Plankton and thin Slices of Lime aromatized Scallops 22,00 € (4,14)
- Green Noodles "Tagliolini" with Lobster 22,00 € (1,2)
- Fresh Pasta "Malfatti" with Artichokes and Squids 16,00 € (3,4)
- "Bavette" with Parmigiano Cheese, Black Pepper and Red Prawn Tartare 18,00 € (1,4,7)
- Fish Soup "Viareggina" Style with Mussels and Carpet Shells 16,00 € (1,2,4,14)

Second Course

Duck Breast cooked at Low Temperature with Raspberries Reduction and Caramelized Red

Onion Pie 20,00 € (3,7)

Beef Tartare with Its Dressings 22,00 € (3,10,12)

Honey glazed Suckling Pig Loin with Pan-sautéed Turnip Greens 22,00 €

Thyme aromatized "Pata Negra" Cut (Spanish Kind of Pork)

with Pan-sautéed Chicory 22,00 €

"Ossobuco" (Braised Veal Shank Slice) with Mashed Potatoes 20,00 € (1,7)

Beef Steak Florentine Style with Roast Potatoes 60,00 € (for 2 people)

Seared Tuna Fish "Tataki" in a Pistachio Crust, with "Puntarelle" and Soy flavoured

Mayonnaise 24,00 € (1,3,6)

Mixture of Fried Prawns, Scampi, Squids and Vegetables 22,00 € (1,2,5,8,14)

Charcoal Grilled Octopus with New Potatoes, Tzatziki

Sauce and Avocado Cream 18,00 € (7)

Steamed Icelandic Salt Cod Fish on a White Beans Purée,

and seared Savoy Cabbage 22,00 € (4)

Charcoal Grilled Crustaceans with "Catalan" Style Vegetables 30,00 € (2,4,9)

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

(3,4,8)

Side Dishes

Pan-sautéed Artichokes 5,00 €

Boiled Vegetables in Season 5,00 €

Pan Fried or Boiled Chicory 5,00 €

Caramelized Red Onion Pie 5,00 € (3,7)

Roast Potatoes 5,00 €

Mixed Radicchios 4,00 €

Fennels Parmigiana Style 5,00 € (7)

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.