

## HORS D'OEUVRE

Gems from the Earth 22,00 €

“Taleggio” Cheese in a Brick Paste with Green Tomato and  
Tobacco Mustard 16,00 €

Porto Wine aromatized Foie Gras Escalope on Pan Brioche, dried  
Figs Chutney and Walnuts 26,00 €

Gems from the Sea 22,00 €

Musky Octopus Stew with thin slices of toasted Bread 18,00 €  
Seared Scampi Carpaccio, Tabasco scented Vegetables Mirepoix  
and Ponzu Sauce 24,00 €

Panko - crusted Prawns with Teriyaki Sauce 18,00 €

Mixed Crudités from the Sea 35,00 €

Steamed Prawns, Octopus, Scampi, Calamari,  
Vegetables and Basil Mayonnaise 24,00 €

Baikal Lake Caviar 30 gr.

with toasted Wholegrain Bread and Butter 60,00 €

## FIRST COURSES

Champagne Risotto with Saffron and Parmesan Mousse 18,00 €

Smoked Potato filled home-made Ravioli with Beef Juice, Porto  
Wine Sauce and Tête de Moine (Swiss Cheese) 20,00 €

Vin Santo (Dessert Wine) aromatized Pigeon Risotto with  
Pomegranate Sauce 26,00 €

Spaghetti with Herring Butter, Baikal Lake Caviar,  
“Burrata” Cheese and Chives 28,00 €

Pasta “Paccheri” with Goose Meat Sauce  
and Black Olive Powder 22,00 €

Grilled Home Made Potato Gnocchi with Gurnard Fish and its  
Tartare 22,00 €

Green Noodles “Tagliatelle” with Lobster 24,00 €  
Smoked Spaghetti with Cacio Cheese, Black Pepper  
and Fresh Red Prawns 24,00 €

## SECOND COURSES

Rack of Lamb with Ginger and Honey Sauce and crunchy  
Cornmeal Mush 26,00 €

Sliced Pata Negra (Iberian breed of Pork) with Fresh Spinach,  
Green Apple and Walnuts 28,00 €

“Ossobuco” (Braised Veal Shank Slice)  
with Mashed Potatoes 24,00 €

Beef tartare with its Dressings 24,00 €

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

Tuna “Tataki” with Balsamic Vinegar aromatized Teriyaki Sauce,  
braised Onions and Wild Berries 26,00 €

Mixture of Fried Prawns, Scampi, Squids and Vegetables 26,00 €

Fish Soup “Viareggina” Style with Mussels and Clams 26,00 €

Charcoal Grilled Octopus with New Potatoes,  
Tzatziki and Remoulade Sauce 24,00 €

Grilled Icelandic Salt Cod with Rosemary flavoured Oil and  
Chickpeas 26,00 €

Fish of the Day: in Salt Crust, Grilled or Island Style  
with Vegetables 35,00 € (per Person)

## SIDE DISHES

Mixed Salad 6,00 €

Boiled Vegetables in Season 6,00 €

Pan Fried or Sweet-Sour Chicory 8,00 €

Roast Potatoes 6,00 €

Fennels Parmigiana Style 6,00 €