

La Pecora Nera

== B o u t i q u e R e s t a u r a n t ==

Primizie di Stagione

Selection of the Season

Crostino di pane con Burrata, Miele e Tartufo di San Miniato 20,00 €

Toasted Bread with Burrata Cheese, Honey and Truffle
(3,7,9)

Asparagi Nostrali al Vapore 14,00 €

Steamed Asparagus



Tagliolini con il Tartufo di San Miniato 26,00 €

Noodles with Truffle
(1,7)

Risotto agli Asparagi Nostrali 20,00 €

Risotto with Asparagus
(7)



Filetto di Fassona al Tartufo di San Miniato 40,00 €

Fillet of Beef with Truffle
(1,7)

Filetto di Fassona alla Rossini (Foie Gras e Tartufo di San Miniato) 45,00 €

Rossini Fillet of Beef (Foie Gras and Truffle)
(1,7)

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Hors D'Oeuvre

Gems from the Earth 20,00 €

(1,2,3,4,5,6,7,8,9,10,11,12,14)

“Taleggio” Cheese in a Brick Paste with Green Tomato and Tobacco Mustard 18,00 €

(1,3,4,5,7)

Foie Gras Escalope on Pan Brioche with Caramelized Peaches and Amaretto Juice 26,00 €

(1,3,7,9)

Gems from the Sea 24,00 €

(1,2,3,4,5,6,7,8,9,10,11,12,14)

Celeriac Ravioli with Langoustine Tartare, Buffalo Burrata Cheese and Gazpacho 22,00 €

(2,4,7,9)

Kataifi – crusted Prawns with Wasabi Mayonnaise 20,00 €

(1,2,3,5,7)

Lime flavoured Amberjack Tartare, Edamame, Batida de Coco and Sour Cream 24,00 €

(4,6)

Mix Crudités from the Sea 35,00 €

(2,4,6,9,11,12,14)

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

(1,2,7)

Cru Master Caviar 30 gr. with toasted Wholegrain Bread and Butter 60,00 €

First Courses

Champagne Risotto with Saffron and Parmesan Mousse 20,00 €

(7,9)

Ricotta cheese and Honey filled home – made Ravioli with creamy Pecorino and Thyme 20,00 €

(1,3,7)

Sauternes aromatized Risotto with Pigeon and Blueberries 26,00 €

(7,9,12)

Pasta “Malfatti” with Guinea Fowl sauce and Black Olive Powder 22,00 €

(1,3,9)

Bavette con Ricci di Mare, Latte di Cocco e polvere di Caffè 26,00 €

(1,4,14)

Sardinia Fregula with Seafood, Prawns and Cuttlefish 26,00 €

(1,2,4,9,14)

Spaghetti with Wild Clams 25,00 €

(1,14)

Pasta “Calamarata” Gratin with Mullet in Tomato and Parsley Sauce 24,00 €

(1,2,4,5,7,8)

Pasta “Paccheri” in Lemon Sauce, Red Prawns Tartare and Oyster leaves 26,00 €

(1,2,7)

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Second Courses

Orange duck breast with buttered leeks 26,00 €

(1,6,7)

Sliced Iberian Pata Negra with Sweet and Sour Ratatouille Vegetable on Piperade Sauce 28,00 €

(8,10)

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

(1,7)

Beef tartare with its Dressings 24,00 €

(3,10)

Beef Steak Florentine Style 75,00 € (for 2 People)

Sesame Crusted Tuna, Matsushima Sauce and Mint Zucchini 26,00 €

(1,4,5,6,10,11)

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

(1,2,5,8,14)

“Pecora Nera” Fish Soup 28,00 €

(Mussels, Clams, Spiny Dogfish, Prawns and Musky Octopus)

(1,4,9,14)

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

(3,4,5,10)

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

(4,5,8)

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

(3,4,8)

Side Dishes

Mixed Salad 7,00 €

Boiled Vegetables in Season 7,00 €

Pan Fried or Sweet-Sour Chicory 8,00 €

Roast Potatoes 6,00 €

Fennels Parmigiana Style 6,00 €

(7)

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

The Fish is always fresh, in case of not availability, a frozen product of equal quality is used on board

For any needs or intolerances, please contact the dining room staff

