

STARTERS

CORNED BEEF TONGUE
with green sauce, onions and marsala wine

18

MUSSELS
with salad cress and Grana Padano cheese

18

EGGS EN COCOTTE
au gratin, potato cream, mushrooms and foies gras

20

ARTICHOKE HEART
in olive oil, oriental salad with quail eggs and mango

17

FIRST DISHES

SPAGHETTI
with chives, lemon and caviar

30

GNOCCHI PASTA
with sea urchins, ai ricci di mare, clams and bottarga

18

RISOTTO
with basil, Sanremo purple shrimps and shellfish bisque

20

FUSILLI PASTA
with horse ragoût and black truffle

18

MAIN COURSE

BAKED REDFISH

with sweet peppers, Burrata cheese and fish sauce

25

CHARGRILLED TASMANIAN TROUT

with apricots, shallot and herbs

28

PAN FRIED SEA BREAM

with mashed peas, sprouts and candied citrus

25

CRUNCHY LAMB CHOPS

with peanuts and white asparagus

22

FILET STEAK

with prosciutto and foie gras

20

DESSERT

BAGOSS
18 moths

8

GOAT CHEESES
with chocolate bread and hazelnuts

8

PEACH TARTE TATIN
with vanilla and cinnamon gelato

8

FROZEN HAZELNUT
semifreddo with sour cherry and chocolate

8

CRUNCHY CREAM
semifreddo with oranges and white Malvasia

8

RICOTTA CAKE
with blackberries jam and mint

8

GELATO & SHERBETS

8