

# *Starters*

*Apuleius di Mare (Marinated and Raw seafood)*

*“Tuna Tartare”*

*Beef carpaccio with Balsamic vinegar  
from Modena and 30 month aged  
Parmigiano Reggiano*

*Crunchy ‘Polenta’ basket with creamy Cod  
and Chickpea cream*

*Baker’s Eledones*

*Baked bundle of Pecorino from Grotta,  
braised Pears, Honey and Nuts*

*Fried Zucchini flowers stuffed with  
Prawns and Potatoes*

*Fried ‘Giudia’ Artichoke on Pumpkin  
veloutè*

*Water € 3.00 – Bread Basket € 3.00*

# *Pastas*

*'Porcini' mushrooms risotto with Lard  
and Radicchio*

*Spaghetti with Sea-Urchins eggs  
(If available)*

*Homemade Basil flavoured Egg-pasta  
with Lobster*

*Risotto With 'Taleggio' cheese and  
Myrtle flavoured Pears*

*Pumpkins and Amaretti Homemade  
Ravioli with Butter, Nuts and Sage*

*Carbonara with Black Truffle*

# *Main Courses*

*Sea-Bass fillet in Potato crust on Leeks*

*Squids and Prawns Tempura with  
Yoghurt sauce*

*Baked Cod-fish with Potatoes, Tomatoes  
and Olives*

*Blanched Red Tuna with Wok sautéed  
Vegetables*

*Beef fillet with 'Porcini' mushrooms*

*'Osso Buco'*

# *Desserts*

*Chocolate pie stuffed with Pears and Rum*

*Mille-Feuille basket with 'Passito'  
flavoured Egg-Cream*

*Cream and Persimmon Parfait*

*Tiramisù with White Chocolate flakes*

*Strudel*

*Our Sorbet / Ice Cream*