



## MENU OF THE MONTH

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|--|---------------|
| <b>OCTOPUS CARPACCIO</b><br>beetroot / lime creme fraiche (GM)                                     | € 16,00       |
| <b>SADDLE OF VENISON DEER</b><br>polenta / celery / cranberries (GLM)                              | € 28,00       |
| <b>LIME KISSES MATCHA</b><br>iced lime matcha parfait / Valrhona Guanaja chocolate ice cream (CEG) | € 10,50       |
| <b>MENU PRICE:</b>   | <b>€49,00</b> |


## COLD STARTERS

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|--|---------|
| <b>PROSCIUTTO DI PARMA PLATTER</b><br>figs / grissini (AG)                             | € 12,00 |
| <b>INSALATA CAPRESE</b><br>tomatoes / burrata / basil rucola pesto (GHL)               | € 13,00 |
| <b>VITELLO TONNATO</b><br>thin slices of veal / tuna cream / capers (ACDGLR)           | € 15,00 |
| <b>BEEF CARPACCIO</b><br>Grana Padano / rucola / lemon / olive oil (GL)                | € 15,00 |
| <b>BEEF TARTARE</b><br>caper & bread crust cream (ACGLM)                               | € 16,00 |
| <b>POKE (HAWAIIAN FISH SALAD)</b><br>tuna / salmon / octopus / wild prawns (BCDHLMNRR) | € 16,00 |

## WARM STARTERS

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|---|---------|
| <b>GRILLED CALAMARI</b><br>parsley root / salt of tangerine / fermented garlic cream (CG) | € 15,00 |
| <b>GRILLED OCTOPUS</b><br>squash / orange mayonnaise / goji berries (CG)                  | € 16,00 |
| <b>GRILLED SCALLOPS</b><br>corn / prosciutto / apricot cream (AR)                         | € 18,00 |

Prices incl. all dues and taxes · excl. cover € 2,50 (G)





## SALADS

|  |                   |
|--|-------------------|
| <b>MIXED SALAD</b><br>house dressing (LM)  | € 6,00            |
| <b>RUCOLA SALAD</b><br>parmesan / balsamic dressing (LM)   | € 7,50            |
| <b>CAESAR SALAD</b><br>hearts of cos lettuce / Caesar dressing / croutons / parmesan (ACGLMO)  | € 8,50            |
| <b>CAESAR SALAD WITH GRILLED PRAWNS OR OCTOPUS</b><br>hearts of cos lettuce / Caesar dressing / croutons / parmesan (ACGLMO)         | € 16,00 / € 25,00 |
| <b>CAESAR SALAD WITH GRILLED TUNA (RARE) OR BEEF FILET</b><br>hearts of cos lettuce / Caesar dressing / croutons / parmesan (ACGLMO) | € 16,00 / € 25,00 |


## SOUPS

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|--|---------|
| <b>MINISTRONE</b><br>vegetables / peas mint ravioli (ACGL)             | € 6,50  |
| <b>CREAMSOUP OF SQUASH</b><br>veal angelotti / seed oil (ACGL)         | € 7,50  |
| <b>FISHSOUP</b><br>gourmet fish / vegetables / tofu / bulgur (GLNBDHR) | € 10,50 |

## HOMEMADE PASTA & RISOTTO

|  |         |
|--|---------|
| <b>RAVIOLI STUFFED WITH RICOTTA</b><br>peas / mint / Belper tuber (ACGL)                                       | € 16,00 |
| <b>ANGELOTTI DEL PLIN (MINI RAVIOLI)</b><br>stuffed with veal / black truffle / tomato concasse / sage (ACGLM) | € 19,00 |
| <b>RAVIOLI STUFFED WITH CRUSTACEANS</b><br>lobster / crayfish / tomato salsa / dried olives / basil (ABCDGL)   | € 21,00 |
| <b>TAGLIATELLE</b><br>wild prawns / Nduja (spicy raw sausage) / spring onion / peppers (ACGLM)                 | € 21,00 |

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|   |                |
|---|----------------|
| <b>TAGLIATELLE</b><br>grilled scallops / black truffle cream (ACGLBR)                           | <b>€ 21,00</b> |
| <b>MUSHROOM RISOTTO</b><br>braised tomatoes / wheatgrass / braised parsley root / burrata (ALG) | <b>€ 18,00</b> |

## FISH

|   |                |
|---|----------------|
| <b>FILET OF SALMON</b><br>mashed potatoes / vegetables / mustard seed sauce (AGLBDMR)                           | <b>€ 24,00</b> |
| <b>FILET OF SEABASS</b><br>tagliarini / vegetables / crustacean sauce (ABCGLDR)                                 | <b>€ 27,00</b> |
| <b>RARE GRILLED TUNA STEAK</b><br>vegetables / mashed wasabi potatoes (BDGRLN)                                  | <b>€ 28,00</b> |
| <b>FILET OF MONKFISH</b><br>wheatgrass risotto / beetroot / lemon sauce (GLBDR)                                 | <b>€ 29,00</b> |
| <b>GRILLED GOURMET FISHPLATTER</b><br>monkfish / salmon / seabass / tuna (rare) / vegetables / potatoes (GLBDR) | <b>€ 30,00</b> |
| <b>GRILLED SEAFOODPLATTER</b><br>wild prawns / scallops / calamari / octopus / vegetables / potatoes (GLBDR)    | <b>€ 30,00</b> |

## MEAT

|  |                |
|--|----------------|
| <b>BRAISED VEAL CHEEKS</b><br>mashed potatoes / Port Wine shallots (LG)                          | <b>€ 24,00</b> |
| <b>STUFFED QUAIL</b><br>squash cream / Amarena cherries (ALM)                                    | <b>€ 26,00</b> |
| <b>SADDLE OF LAMB</b><br>polenta & raspberry filled pastries / green beans (ACLGM)               | <b>€ 29,00</b> |
| <b>SURF 'N TURF (MEDIUM)</b><br>beef filet / wild prawns / vegetables / truffled potatoes (ALBM) | <b>€ 33,00</b> |



## DESSERT & CHEESE

|  |                |
|--|----------------|
| <b>VARIATION OF HOMEMADE SORBETS</b><br>mango / wild berry / yuzu basil                                      | <b>€ 8,00</b>  |
| <b>TIRAMISU</b><br>cocoa / vanilla ice cream / Amaretto (ACG)  | <b>€ 8,50</b>  |
| <b>BUTTERMILK-PANNA COTTA</b><br>mango passionfruit ragout / wild berry sorbet (AG)                          | <b>€ 9,00</b>  |
| <b>HOMEMADE SGROPPINO</b><br>yuzu basil sorbet / prosecco / vodka  | <b>€ 9,00</b>  |
| <b>MACADAMIA NOUGAT TARTLET</b><br>figs / mango sorbet (ACG)   | <b>€ 10,50</b> |
| <b>SMALL CAKE OF DARK CHOCOLATE</b><br>Valrhona Guanaja chocolate / sour cherries / red wine ice cream (ACG) | <b>€ 10,50</b> |
| <b>MIXED CHEESEPLATTER</b><br>cheese specialities / fig mustard / nuts (GLM)                                 | <b>€ 12,00</b> |
| <b>BURRATA</b><br>truffled honey (G)   | <b>€ 13,00</b> |