

## STARTERS

_ THE SHRIMP SKEWER	15€
grilled with corn and corn flakes, parmesan cream sauce	
_ WARM SEA SALAD	16€
with octopus, cuttlefish, squid, shrimp, mussels and crunchy vegetables	
_ THE MARINATED SALMON	16€
with citrus and beetroot on green salad and lemon vinaigrette	
_ AVOCADO	13€
and crispy nest of quinoa, radishes, pomegranate and green sauce	

## PASTA

_ I PACCHERI	17€
with octopus and liquid basil pesto	
_ I GARGANELLI (homemade)	17€
with catch of the day slices, corquettes and dried tomato pesto	
_ LO SPAGHETTO ALLA CHITARRA	19€
with clams, sea asparagus and mullet roe	
_ MACCHERONCINI (homemade)	15€
with eggplant and almonds sauce and ricotta cheese flakes	
_ LE TAGLIATELLE (homemade)	16€
with pistachio pesto, burrata cheese and chorizo	

## MAIN COURSES

DEEP FRYING FISH	25€
calamari, shrimp and vegetables tempura	
FISH FILLET	25€
with zucchini and light anchovy cream	
_ BONITO	22€
with caramelized peaches with balsamic vinegar pearls	
_ BEEF TAGLIATA	22€
with roasted potatoes, seasonal vegetables and chimichurri sauce	

## DESSERTS

_ NEW YORK STYLE CHEESECAKE WITH LIME	9€
with exotic fruit tartare on coconut dacquoise and fresh herbs coulis	
_ MANGO AND YUZU MOUSSE	9€
with hazelnut cream, light vanilla mousse and mango-yuzu caramel, served with hazelnut ice cream	
_ FRANGIPANI ALMOND CREAM	9€
with Madagascar vanilla mousse and morello cherry confit, madeleine biscuit, served with lemon flavored frozen greek yogurt	
_ LE TOUT-CHOCOLAT	9€
with 70% chocolate mousse, milk chocolate mousse with tonka beans, passion fruit crèmeux and its sorbet	
_ THE PISTACHIO NAMELAKA	9€
with apricot mousse, rocher glaze and pistachio biscuit, served with coconut sorbet	

