

STARTERS

- _ THE SHRIMP SKEWER 15€
grilled with corn and corn flakes, parmisan cream sauce
- _ WARM CUTTLEFISH SALAD 15€
with fennel, celery, parmesan flakes and local black olives
- _ THE RED MULLET FILLET 16€
in panko crust and seafood soup
- _ THE ROASTED CALAMARI 15€
with jerusalem artichokes cream and crispy chorizo julienne
- _ THE MUSHROOM FLAN 15€
on truffle-scented 'raschera' cheese fondue

PASTA

- _ I PACCHERI 19€
with octopus and liquid basil pesto
- _ LO SPAGHETTO ALLA CHITARRA 19€
with clams, sea asparagus and mullet roe
- _ HOMEMADE CRUNCHY POTATO GNOCCHI 18€
with 'blue langa' cheese fondue, pumpkin bits and roasted walnuts
- _ THE HOMEMADE RAVIOLI STUFFED WITH MEAT 18€
on potato mousse, blueberry sauce and toasted pine nuts

MAIN COURSES

DEEP FRYING FISH	25€
calamari, shrimp and vegetables tempura	
FISH FILLET	25€
With sesame and flax seed crust on turmeric celeriac cream	
_ THE SWORDFISH ROLL	25€
with eggplant and shrimp, peas and potato velouté with rosemary and lemon flavours	
_ BEEF TAGLIATA	23€
with coleslaw salad and Dijon mustard sauce	

DESSERTS

_ THE MOUSSE	9€
pears, yuzu and green tea with winter fruit salad	
_ LA BÛCHE	9€
of clementines and chestnuts with spiced ice cream	
_ FRANGIPANI ALMOND CREAM	9€
with madagascar vanilla mousse and blueberry confit	
_ LE TOUT-CHOCOLAT	9€
with dark and milk chocolate, passion fruit caramel and its sorbet	
_ THE SALTY CARAMEL CHOCOLATE	9€
with vanilla mousse, blackberry jam and coconut sorbet	

