



Starters

TASTING OF RAW FISH

A selection of shellfish, clams, oysters and caught served as raw

SMALL LANGOSTINE TARTARE

Marinade apple vinegar and crunchy olives

TASTING OF THREE RAW FISH TARTARES

Smoked with herbs

PLATEAU DE CRUDITES

Two-storey tower of Oysters, tartares and shellfish

PLATEAU ROYAL

Three-storey tower of Oysters, tartares, shellfish and boiled seafood

PLATEAU DE CRUSTACES

Two shrimp, two scallops and two red shrimp flavored with citrus

OCTOPUS

Cooked in low temperature, browned and served with celeriac sauce

TASTING OF SEAFOOD

Composition of cooked and marinated tastings

SHRIMPS WITH KATAIFI

Served with soy reduction

CULATELLO DI ZIBELLO DOP

Seasoned 26 months

- Please notify us of any allergies or intolerances -



Main courses Pasta

CYLINDERS PASTA WITH CHLOROPHYLL'S ALGAE

Stuffed with clams in sweet garlic sauce

1 YEAR SEASONED RICE

With the Island of Elba's lobster

FAGOTTELLI PASTA

Stuffed with octopus in sauce of red shrimps from Mazara del Vallo

TAGLIOLINI OF FRESH AND HOMEMADE PASTA

With sea urchins and bottarga

CHITARRINE OF FRESH AND HOMEMADE PASTA

With blu lobster in sauce of shellfish

HOMEMADE PURPLE POTATOES GNOCCHI

With seafood

MALTAGLIATI PASTA 100% EGG YOLK

Hare marinade cooked at low temperature and olives from Imperia

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Second courses

GRILLED SQUIDS AND SHELLFISH

With its mayonnaise express

FILETS OF TURBOT FISH

Marinated with white balsamic vinegar, golden and crisp with caponata

CUBES OF TUNA FISH

Lightly seared crusted with Bronte pistachios

SLICED YELLOWTAIL FISH

At herbs and purple potato chips

LOBSTER CATALAN

Cooked at 90 degrees

SMALL LANGOUSTINE

Cooked with steam, Beluga caviar and mayonnaise prawns from Mazara del Vallo

DUCK BREAST

Cooked in low-temperature vacuum, lacquered with honey in orange sauce and cointreau

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Pescati

(Ask to the staff the type and modality of cooking)

SEA BREAM

SEA BASS

SAINT PETER FISH

TURBOT FISH

GURNARD FISH

REDFISH

SNAPPER

MONKFISH

OTHER KIND OF FISH OF THE DAY

The presence in the Menu is not binding to the availability that varies depending on the availability on the market and on the conditions of the sea

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Desserts

DECOMPOSED TIRAMISU'

A reinterpretation of the recipe with spume expressed to siphon

CHEESECAKE WITH RASPBERRIES

With chocolate

CYLINDERS OF PASTRY

Stuffed with cream milk

NOUGAT PARFAIT WITH MADAGASCAR VANILLA

Served with mascarpone mousse and orange jelly

WAFFLE

Chantilly cream flavored with orange and berries

WAFFLE

With salted caramel and amaretti biscuits

CHOCOLATE FLAN AMEDEI 75% FUDGE

Stuffed with pear and reduction of strawberries and lemon

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