

APPETIZER

AMBERJACK TARTARE

Tonka bean, lime with beetroot and DiBaldo spirits dry gin
€ 24

"SEVENTH"

selection of sliced fish and shellfish
€ 40

TACOS

marinated sea bass ceviche and avocado
€ 24

TUNA ROAST BEEF

served with an aromatic mesclun salad and wasabi mayonnaise
€ 25

BABY CUTTLEFISH

from Porto Santo Spirito, grilled,
tomato crudaiola and its gazpacho
€ 24

OCTOPUS

seared, buffalo mozzarella with its juice, and aromatic herbs
€ 24

BAERII PRUNIER CAVIAR

served with brioche bread and crème fraîche
€ 40 (10 gr)

ASETRA PRUNIER CAVIAR

served with brioche bread and crème fraîche
€ 115 (30 gr)

OYSTERS ACCORDING TO MARKET SELECTION

half dozen € 30 (each € 6)



PASTA

PASSATELLI

with clams, wild herbs, and black pine forest truffle
€ 25

TAGLIOLINI

with zucchini pesto, herbs, and herring
€ 24

TORTELLO

stuffed with smoked potatoes, IGP shallots,
and seafood bouillabaisse
€ 26

MEZZA MANICA

with lobster, tomato, stracciatella cheese, samphire,
and Voghiera fermented garlic
€ 28

RISOTTO

“Vialone Nano Riserva S.Maria”,
tomato centrifuge, raw pink shrimp, and lime
€ 25

SPAGHETTI “GENTILE”

oyster butter, caviar, and lemon
€ 26



FROM THE SEA

AMBERJACK

BBQ sauce, potato and artichoke mille-feuille
€ 28

MONKFISH

vegetables and sea urchins
€ 28

SEA SKEWER

octopus, sea bass, yellowtail, tuna sausage,
monkfish, shrimp, and seasonal vegetables
€ 35

GRILLED LANGOUSTINE

with mango salad
€ 20 cad.

GRILLED TURBOT

with vegetables and black truffle
€ 30

FRIED FISH

squid and prawns, crispy vegetables,
and sweet and sour sauce
€ 24



DELIGHTS FROM OUR PASTRY

PAVLOVA

lime cream, mango ice cream, and savory
€ 12

CATALAN CREAM

lemongrass and coconut
€ 10

CHOCOLATE AND GINGER PARFAIT

with passion fruit sauce
€ 12

SORBET

raspberry and tarragon
€ 10

FIOR DI LATTE

amarena cherries, chai chocolate, and crumble
€ 12

ROOF-TOP

pistachio bar, white chocolate and raspberry
€ 12



Coperto € 5,00

Le informazioni relative alle sostanze e allergeni sono disponibili rivolgendosi al personale di servizio.
In assenza di reperimento del prodotto fresco, avvisiamo la clientela che alcuni prodotti possono essere surgelati.

VEGETARIAN OPTIONS

Vegetable crudité with dressing
€ 12

Tagliolini with zucchini sauce, herbs, and fior di latte
€ 18

Swiss chard pudding with almond sauce and apples
€ 15

MEAT OPTIONS

Tartare di Fassona, parmigiano e tartufo nero di pineta
€ 20

Tortello di burrata, basilico e civette di carni bianche
€ 22

Pluma marinata iberica alla griglia, patate e mele al vermouth
€ 32



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