

## Tasting Menu from 28 November to 3 December

### 5 Courses

#### Starters

Marinated amberjack fillets, chicory salad with tasty sauce  
and burrata cheese 14-5

#### Double First Course

Croaker tortelli with clam stew and cherry tomatoes 1-2-13-14

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Oysters and stewed leek risotto 13

#### Main Course

Pumpkin seed salmon with sautéed snow peas and herb sauce 14

#### Dessert

Pistachio cream with Prosecco sauce and lime sorbet 1-2-5-6

€ 47.00 per person  
(excluded drinks)- Min. 2 persons

# Menu

## STARTERS

Caramelized octopus* with teriyaki sauce on a bed of eggplant with mint and vinegar	4-13	€18.00
Cantabrian Sea barrel anchovies with cereal bread and butter curls	1-5-6-14	€18.00
Catalan-style *shrimp salad with cherry tomatoes, red onion and avocado	8-12	€18.00
Carpaccio of Mazara raw red *shrimp with avocado mayonnaise, lamb's lettuce, fennel and oranges	2-8-12	€17.00
Brandy-seared scallop with pumpkin compote, sour watercress and lumpfish caviar	13-14	€20.00
Fassona beef tartare (Slow Food) with black truffle, salad, croutons, mustard and citronette	1-9	€21.00
S.Daniele ham with buffalo mozzarella d.o.p.	5	€16.00
Poached egg with Saint Germain sauce, black truffle, aged balsamic vinegar and cereal toast	1-2-7	€18.00
Homemade paté de foie gras with mustard red berry sauce and cereal bread	1-5-7-9	€19.00
Vegetable-stuffed savoy cabbage roll with tahini sauce, umeboshi and chickpea hummus	11-7	€15.00

## PASTA AND RISOTTO

Handmade "black" spaghetti with clams and mullet bottarga	1-2-13-14	€19.00
Paccheri pasta with monkfish fillets, zucchini, zucchini flowers, Taggiasca olives and cherry tomato	1-9-14	€18.00
Seafood spaghetti	1-8-12-13-14	€28.00
Handmade bavette pasta with half lobster, lobster meat and fresh tomato	1-2-12	€28.00
Mozzarella creamy risotto with Mazara raw red *shrimp with lime and basil sauce	12-8-5	€25.00
Homemade spaghetti with bacon, walnuts, Pecorino cheese and sage	1-2-5-6	€15.00
Homemade bigoli pasta (large spaghetti) with three types of tomato, basil and creamy crumbled Mozzarella cheese	1-2-5	€15.00
<b>TRADITIONAL DISH</b> - Saffron risotto "Milanese" with ossobuco	1-5-11	€30.00

FISH AND MEAT

Pan-fried croaker fillet with cherry tomato, Taggiasca olives, capers and crunchy vegetables	14-11		€24.00
Salt-crusted sea bass ( <i>min. 2 persons</i> ) with roast potato and steamed spinach	14-5	100 gr /	€6.50
Sautéed fish and *shellfish with cherry tomatoes, sweet peppers and green beans	6-8-12-13-14		€27.00
Grilled lobster served with sauces	12-2		€36.00
Sesame tuna* fillet with spinach	7-14		€24.00
Milanese veal cutlet with roast potato	1-2-5		€23.00
Grilled rib-eye steak ( <i>Fassona beef - slow food</i> ) with roast potato	5	100 gr /	€8.00
Grilled entrecôte "Uruguay" (raised on wheat), escaloped, with sautéed escarole, raisins and purple potato with butter	5		€27.00
Fassona beef tagliata with pink pepper, rosemary and roast potato	5		€22.00
Grilled beef fillet ( <i>Blonde d'Aquitaine garonnese</i> ) with roast potato	5		€29.00

SIDE DISH

Escarole stew with raisins		€8.00
Grilled vegetables		€8.00
Steamed vegetables		€8.00

RAW FISH

1 type of fish tartare: tuna* / salmon / amberjack / swordfish	14	€17.00
"Mediterranean" dish: tasting of all types of fish tartare + 1 raw Mazara red *prawn	14-12-8	€23.00
"Crudit�" dish: tasting of all types of fish fillets + 1 raw Mazara red *prawn	14-12-8	€23.00
Scampi*	12-8	per piece / € 9.00
Mazara red prawn*	12-8	per piece / € 7.00

(Please note: a large portion corresponds to 1    portion and 1    price)

\* Frozen food

## OYSTERS 13

TARBOURIECH PERLE ROSE N°2	<i>Southern France (Etang deThoe)</i>	€7.50
GILLARDEAU N°2	<i>Marennes Oleron</i>	€7.50
PLEIADE POGET PAPILLON N°5	<i>Marennes Oleron</i>	€3.50
REGAL N°5	<i>Ireland</i>	€3.50
SENTINELLE N°5	<i>Ireland Dundrum bay</i>	€3.50
SAN TEODORO N°3	<i>Sardegna (Italy)</i>	€7.00

*Some oysters are seasonal, others are available throughout the year  
(ask our waiters for daily arrivals). Prices correspond to size*

## PLATEAU

1-5-8-12-13-14

### MINI

€27.00

*n.2 oysters (size 5), n.2 oysters Fines de Clair, n.4 cooked prawn, n.4 bulot,  
raw salmon, n.2 croutons with Cantabrian Sea anchovies, raw vegetables*

### MEDIUM

€48.00

*n.3 oysters (size 5), n.3 oysters Fines de Clair, n.6 cooked prawn, n.2 croutons  
with smoked salmon, n.2 croutons with Cantabrian Sea anchovies,  
n.2 \*scampi, butter curls*

### GLOBE

€135.00

*n.1 Lobster, n.8 oysters Fines de Clair, n.6 cooked prawn, n.2 raw scampi\*,  
n.4 razor clams, n.6 bulot, n.2 croutons with smoked salmon,  
n.2 croutons with Cantabrian Sea anchovies, mussels, clams, cockle,  
tartare of: tuna\*, swordfish, amberjack, salmon*

*Any changes may lead to different prices from those indicated*

*Raw fishery products undergo treatment for health and safety according to the Ordinance by the  
Ministry of Health dated 12/05/1992 and Regulation 853/2004 CR. In order to preserve freshness, some  
shellfish are killed at negative temperatures by the producer and our tuna is the "super-frozen" category.*

## DESSERT

Homemade "Bontalenti" ice cream with Amaretto di Saronno and coffee	5	€8.00
Amaretto parfait with coffee cream	1-2-5-6	€8.00
Three chocolates mousse with raspberry sauce	2-5-6	€8.00
Globe Black forest (dark chocolate cream, bitter cherries, almond sponge biscuits chocolate flakes, vanilla sauce)	1-2-5-6	€8.00
Crème caramel	5-2	€8.00
Chocolate and pear cake with vanilla cream	1-2-5-6	€8.00
Pistachio delice (pistachio mousse, pistachio soft biscuit, raspberry sauce)	1-2-5-6	€8.00
Catalan cream	5-2	€8.00
Apple tart with vanilla cream	1-2-5-6	€8.00
Tiramisu "Globe" with coffee cream	1-2-5-6	€8.00

## FRESH FRUIT AND SORBETS

Fruit salad		€7.00
Pineapple		€7.00
Assorted red berries		€9.00
Orange salad with almonds, caramel and chocolate	6	€7.00
Sorbets (lemon / tangerine / green apple / passion fruit)		€7.00
Addition of ice cream (1 scoop)	2-5	€1.50
Addition of liqueur		€1.50

Bread and cover charge €3.00

**PLEASE NOTE: ALL OUR PRODUCTS CAN CONTAIN AS INGREDIENTS OR TRACE, THE FOLLOWING ALLERGENS:**

1. Cereals containing gluten (i.e. wheat, rye, barley, oat, spelt, kamut or their hybridised strains) and derived products
2. Eggs and egg products
3. Peanuts and derived products
4. Soybeans and derived products
5. Milk and milk products
6. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts) and derived products
7. Sesame seeds and derived products
8. Sulphur dioxide and sulphites traces
9. Mustard and mustard-based products
10. Lupin bean and lupine-bean based products
11. Celery and celery-based products
12. Crustaceans and derived products
13. Molluscs and products made from shellfish
14. Fish and fish products

**CUSTOMERS ARE REQUIRED TO TELL THE STAFF ABOUT THEIR NEED TO CONSUME ALLERGENS FREE FOOD.**