

# Menu

## STARTERS

Caramelized slow cooker octopus*, with honey teriyaki sauce and marinated eggplant	1-4-13-7	€18.00
Cantabrian Sea barrel anchovies with cereal bread and butter curls	1-5-6-14	€18.00
Bacon-wrapped sautéed scallops, on Jerusalem artichoke sauce, with shellfish reduction and pink pepper	8-12-13	€19.00
Fassona beef tartare (Slow Food) with Winter black truffle, salad and croutons	1-9	€21.00
S.Daniele ham with buffalo mozzarella d.o.p.	5	€15.00
Poached egg with potato sauce, Winter black truffle and cereal toast	1-2-5-6	€19.00
Paté de foie gras with black bread and mustard sauce	1-5-6-9	€19.00
Vegetable-stuffed black cabbage rolls with tahina sauce and umeboshi, and chickpea hummus	11-7	€15.00
Raw asparagus salad seasoned with lemon and oil, with *scampo, cooked shrimp* tail and crispy bacon	8-12	€20.00
Carpaccio of *raw Mazara red shrimp with avocado mayonnaise, tobikko and salad	2-8-12-14	€17.00

## PASTA AND RISOTTO

Handmade "black" spaghetti with clams, glasswort, broccoli sauce and confit cherry tomato	1-2-13	€19.00
Paccheri pasta with monkfish fillets, zucchini, zucchini flowers, olives and cherry tomatoes	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	€27.00
Foie gras homemade tortelli with red berries Cumberland sauce	1-2-5-9	€22.00
Homemade large spaghetti with fresh tomato, scampi* tartare and lime zest	1-2-8-12	€20.00
<b>TRADITIONAL DISH</b> - Saffron risotto "Milanese" with ossobuco	1-5-11	€28.00

## FISH AND MEAT

Red drum fillet with cherry tomatoes, Taggiasca olives, capers and crispy vegetables	14-11		€24.00
Salt-crusted sea bass ( <i>minimum 2 persons</i> )	14	100 gr /	€6.50
Baked marinated amberjack escalope with sautéed asparagus tips and "sakura" salad	14		€26.00
Sautéed fish and *shellfish with cherry tomatoes, sweet peppers and green beans	6-8-12-13-14		€27.00
Grilled lobster with sauces	2-12		€36.00
Sesame tuna* fillet with spinach	7-14		€24.00
Milanese veal cutlet with roast potatoes	1-2-5		€23.00
Grilled rib-eye steak ( <i>Fassona beef - slow food</i> ) with roast potatoes	5	100 gr /	€8.00
Grilled entrecôte "Uruguay" (raised on wheat), escaloped, with sautéed escarole, raisins and purple potatoes with butter	5		€27.00
Fassona beef tagliata with pink pepper, rosemary and roast potatoes	5		€22.00
Grilled beef fillet ( <i>Blonde d'Aquitaine garronese</i> ) with roast potatoes	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: tastings of all types of fish tartare + 2 cooked shrimps	14-12	€23.00
"Crudité" dish: tastings of all types of fish fillets + 2 cooked shrimps	14-12	€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 ½ portion and 1 ½ price)

\* Frozen food

## OYSTERS <sup>13</sup>

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>	€3.00
REGAL N°5	<i>Ireland</i>	€3.00
SENTINELLE N°5	<i>Ireland Dundrum bay</i>	€3.00
SAN TEODORO N°3	<i>Sardegna (Italy)</i>	€5.00

*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	1-2-5	€8.00
Amaretto parfait with coffee cream	1-2-5-6	€8.00
Three chocolates mousse with raspberry sauce	2-5-6	€8.00
Crème caramel	5-2	€8.00
Chocolate and pear cake with vanilla cream	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		€8.00
Orange salad with almonds, caramel and chocolate	6	€7.00
Sorbets (lemon / tangerine / green apple / passion fruit)		€7.00
<i>Addition of ice cream (1 scoop)</i>	2-5	€1.50
<i>Addition of liqueur</i>		€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.