

Menu

STARTERS

*Sautéed octopus with shredded mozzarella and cherry tomatoes confit	5-13	€18.00
Soft-boiled egg, St. Germain creamy sauce, crispy bacon and brioche-bread	1-2-5	€15.00
Cantabrian Sea anchovies with cereal croutons and butter curls	1-5-14	€18.00
Red prawn* chevice with avocado, tomato concasse and chervil	12-8	€22.00
Fassona beef tartare (slow food) with black truffle, salad and croutons	5-9	€19.00

PASTA AND RISOTTO

Paccheri pasta with monkfish fillets, cherry tomatoes and Taggiasca olives	1-12-14	€17.00
Seafood spaghetti	1-12-13-14	€25.00
Linguine pasta with half a lobster, lobster meat and fresh tomato	1-12	€25.00
Fin de claires oyster risotto, cuttlefish, leeks and prawn powder	12-13	€19.00
Homemade fettuccine pasta with *scampi, pumpkin flowers and cherry tomatoes	1-2-5-12-8	€21.00
Homemade meat ravioli with butter and sage	1-2-5	€14.00
TRADITIONAL DISH - Saffron risotto "Milanese" with ossobuco	1-5-11	€28.00

* frozen food

FISH AND MEAT

Marinated amberjack steak with sautéed escarole, lettuce hearts and sprouts	14	€24.00
Salt-crusted sea bass	14	100 gr / €6.50
Sautéed fish and *shellfish with cherry tomatoes, sweet peppers and green beans	1-2-8-12-13-14	€27.00
Sesame tuna* fillet with spinach	7-14	€21.00
Milanese veal cutlet with roast potatoes	1-2-5	€23.00
Grilled T-bone steak Fassona "La Granda" (slow food) with roasted potatoes	5	100 gr / €8.00
Fassona beef tagliata with pink peppercorn, rosemary and roast potatoes	5	€21.00
Grilled beef fillet (Blonde d'Aquitaine garronese) with roast potatoes	5	€26.00

CONTORNI

Mixed salad		€6.50
Cooked vegetables		€7.00
Grilled vegetables		€8.00
French fries		€5.00

RAW FISH

Tartare of one type of fish <i>tuna*/salmon/amberjack/swordfish</i>	14	€15.00
"Mediterranean" dish <i>selection of all types of fish tartare and king prawn*</i>	12-8-14	€21.00
Fillets of one type of fish <i>tuna*/salmon/amberjack/swordfish</i>	14	€15.00
Raw "Special" dish <i>selection of all types of raw fish fillets and king prawn*</i>	12-8-14	€21.00
"Il Marinato" <i>*tuna, swordfish, *prawn, scallop – oil and vinegar marinated with herbs</i>	8-12-13-14	€22.00
Sicilian king prawns* <i>(Rosso di Mazara)</i>	12-8	one portion / €15.00
Scampi*	12-8	1 piece / €6.00
Boiled king crab* <i>(king crab claw – 500 gr) with tartar sauce</i>	12-5	€45.00
Boiled ½ lobster <i>served with sauce</i>	12-5	€24.00
Oscietra caviar <i>served toast and French butter</i>	1-5-14	100 gr / €99.00

(Please note: a large portion corresponds to 1 ½ portion and 1 ½ price)

OYSTERS 13

TARBOURIECH PERLE ROSE N°2	<i>Southern France (Etang deThoe)</i>	€7.00
PLEIADE POGET PAPILLON N°5	<i>Marennes Oleron</i>	€3.00
TSARSKAYA N°3	<i>Brittany (Mont St. Michel bay)</i>	€6.00
GILLARDEAU N°2	<i>Marennes Oleron</i>	€6.00
REGAL N°5	<i>Ireland</i>	€3.00
MAJESTIC N°2	<i>Ireland Donegal bay</i>	€6.00

*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

€24.00

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

€37.00

*n.4 oysters (size 5), n.4 oysters Fines de Clair, 8 cooked prawn, n.2 croutons with smoked salmon, n.2 *scampi, n.4 red *prawn, butter curls*

GLOBE

€95.00

n.10 oysters Fines de Clair, n. 4 cooked prawn, n. 2 raw scampi, n.4 razor clams, n.6 bulot, crab pliers, ½ lobster, mussels, clams, cockle, tuna* tartare, swordfish, amberjack, salmon*

Any changes may lead to different prices from those indicated

Fishery products served raw in this venue, undergo mandatory treatment for health and safety according to the Ordinance by the Ministry of Health dated 12/05/1992 and Regulation 853/2004 CR. Furthermore, to preserve its freshness, some shellfish are killed at negative temperatures by the producer and our tuna is the "superfrozen" category.

** frozen food*

DESSERT

Amaretto parfait with coffee cream	1-2-5-6	€8.00
Three chocolates mousse with raspberry sauce	2-5-6	€8.00
Crème Caramel	2-5	€7.00
Chocolate and pear cake with vanilla cream	1-2-5-6	€8.00
Apple tart with vanilla cream	1-2-5-6	€7.00

FRESH FRUIT AND SORBETS

Fruit salad		€6.50
Addition of ice cream (1 scoop)	2-5	€1.50
Pineapple		€6.50
Assorted red berries		€8.00
Orange salad with almonds, caramel and chocolate	6	€6.50
Sorbets (<i>lemon / tangerine / green apple / passion fruit / strawberry grape</i>)		€6.50
Addition of liqueur		€1.50

IN ORDER TO PROTECT OUR CUSTOMERS, WE POINT OUT AS FOLLOWS: ALL OUR PRODUCTS CAN CONTAIN AS INGREDIENTS OR TRACE, THE FOLLOWING ALLERGENS:

15. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derived products
16. Eggs and egg products
17. Peanuts and derived products
18. Soybeans and derived products
19. Milk and milk products
20. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts) and derived products
21. Sesame seeds and derived products
22. Sulphur dioxide and sulphites traces
23. Mustard and mustard-based products
24. Lupin bean and lupine-bean based products
25. Celery and celery-based products
26. Crustaceans and derived products
27. Molluscs and products made from shellfish
28. Fish and fish products

Our staff is at your disposal for any information about the nature of the ingredients and the method of preparation of the dishes on the menu

THE CUSTOMER IS REQUIRED TO TELL THE STAFF ABOUT HIS/HER NEED TO CONSUME ALLERGENS FREE FOOD.

Bread and cover charge €3.00