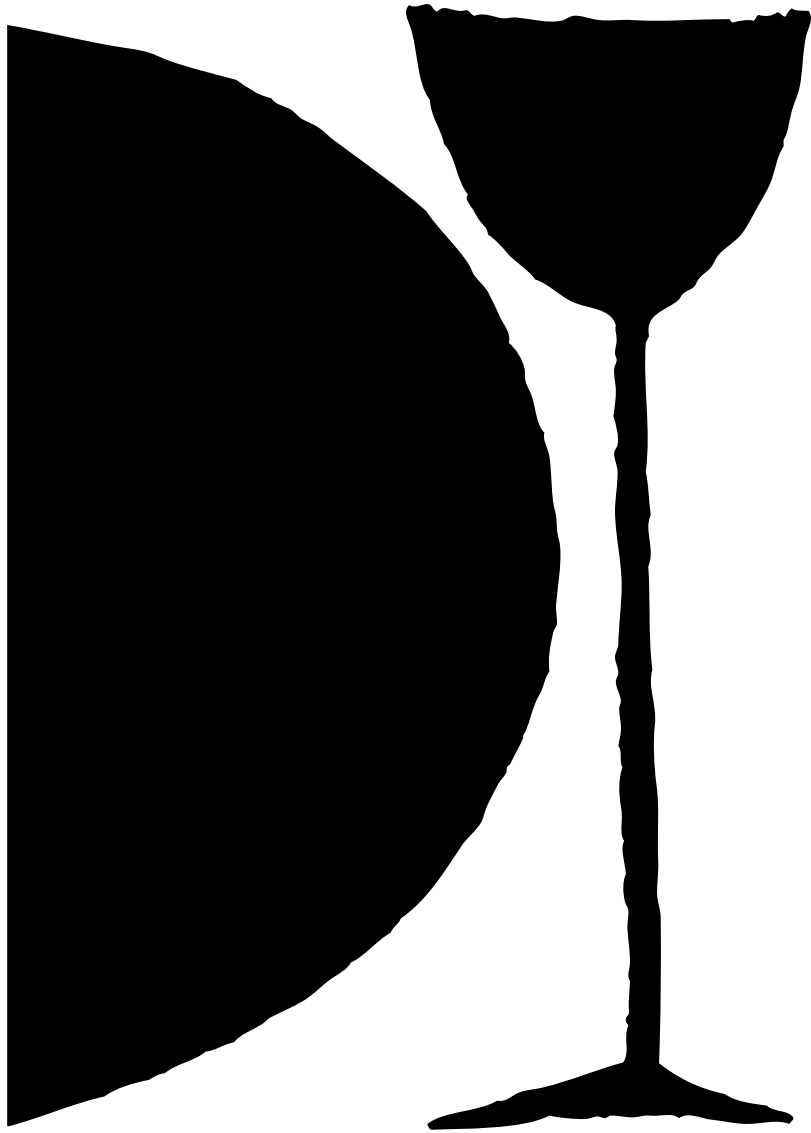




Lunch

Opening Hours

Café - Cocktails

11.00 am - midnight

Lunch

monday - friday

noon - 3.00 pm

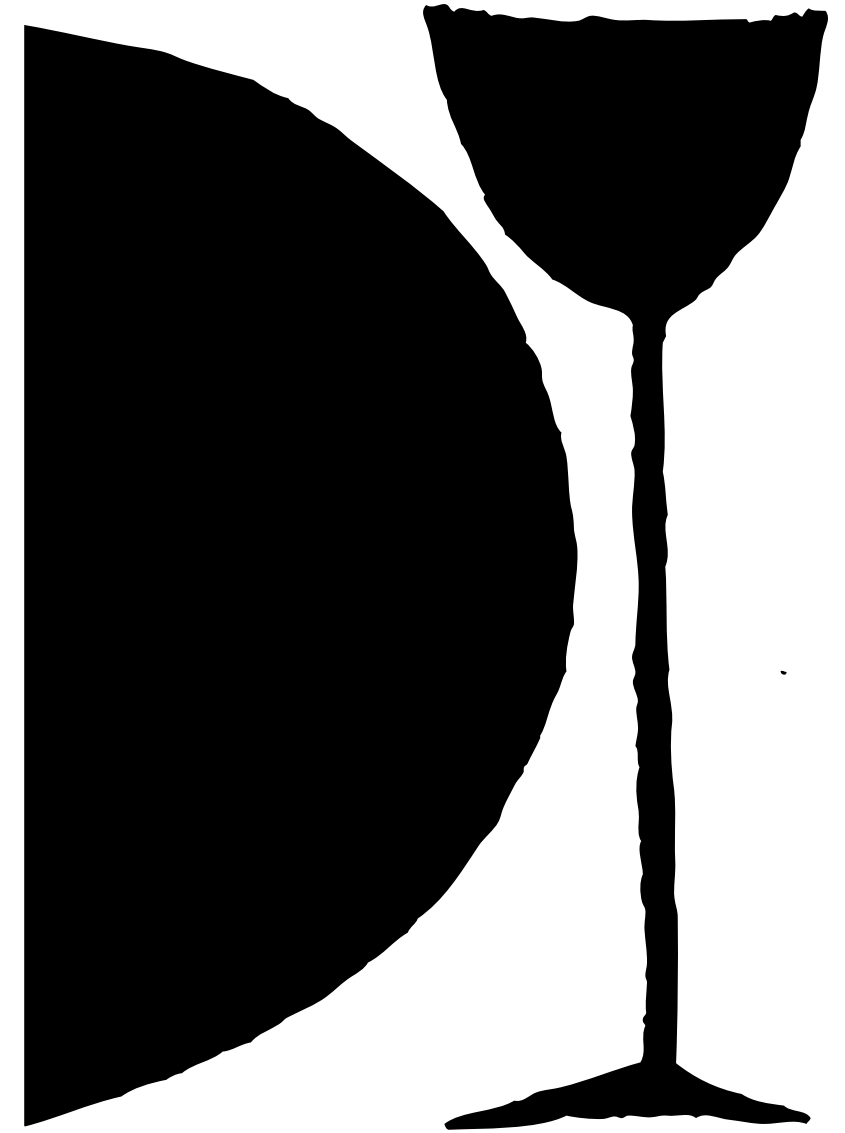
Brunch

saturday - sunday

noon - 5.00 pm

Dinner

19.30 - 23.30





MENU D'AUTUNNO

	€
PIATTELLI	
avocado carpaccio (with extra virgin olive oil, vinaigrette and Dijon mustard)	14
fresh raw artichokes with Parmigiano Reggiano	16
pan-fried porcini mushrooms	18
small yellowfin tuna tartare with avocado	21
steamed prawns and warm raw artichokes with extra virgin olive oil and pepper	18
warm sea salad (cuttlefishes, shrimps, squids, octopus)	20
octopus salad with oranges and Taggiasca olives	18
anchovies from Camogli with toasted bread and Normandy butter	12
SALAMI	
mixed plate of cured meats	18
(prosciutto, bresaola, culatello, Felino salami, truffled mortadella)	
Italian San Daniele prosciutto	16
purebred Fassone beef bresaola	16
culatello di Zibello with fried dumpling	18
pata negra Iberian jamon Bellota	35
RICE	
risotto with Morocco saffron	18
PASTA	
penne with prawns, zucchini, mint, candied tomatoes and mullet row fish	14
garganelli with salted ricotta cheese and Sicilian cherry tomatoes	12
garganelli with porcini mushrooms	16
pappardelle with mozzarella and fresh tomato	12
penne with spicy tomato sauce (arrabbiata sauce)	12

	€
FISH	
prawns, scallops and salmon marinated with citrus and basmati rice	26
swordfish stew with vegetables in season	24
yellowfin tuna tartare with avocado	24
yellowfin tuna seared in sesame seeds with marinated ginger and wasabi	26
heart of seared salmon crusted with black sesame	26
grilled Norwegian salmon with pineapple and avocado cream	26
SMOKED SALMON	
smoked salmon with blini and sour cream	24
MEAT, CHICKEN	
slow baked honey glazed duck with purple potato cream	29
Fassone beef carpaccio with Parmigiano Reggiano	27
cut meat with seasonal vegetables	29
grilled beef fillet with mashed cream of celery and carrots	29
Milanese veal cutlet with Sicilian cherry tomatoes	27
Fiorentina of Bavarian Scottona steak (900 g)	60
Tandoori chicken, basmati rice and mint yoghurt	27
VEGETABLES	
steamed seasonal vegetables (fennel, zucchini, broccoli, carrots)	10
grilled seasonal vegetables (peppers, tomatoes, eggplants, red onions)	14
SALADS	
arugola salad with candied cherry tomatoes, vinaigrette, Parmigiano Reggiano	14
arugola and rocket salad with warm goat cheese	14
autumn herbs salad with feta cheese, olives, capers and tzatziki	14
Cesar salad (lettuce, chicken, Parmigiano Reggiano tuiles)	16
autumn herbs salad and marinated beef with ginger	18
soncino salad, Sicilian cherry tomatoes	9
MOZZARELLA, BURRATA	
buffalo mozzarella with avocado and Sicilian cherry tomatoes	16
burrata from Apulia with basil and mint	17
buffalo stracciatella with autumn herbs salad	17
CHEESE	
assorted cheese plate from the valleys of Lombardy	17
(Remi, Fea dura Landa, Passatour, Reblochon, Maccagno rosso, Gorgonzola)	
Parmigiano Reggiano with balsamic vinegar of Modena	12

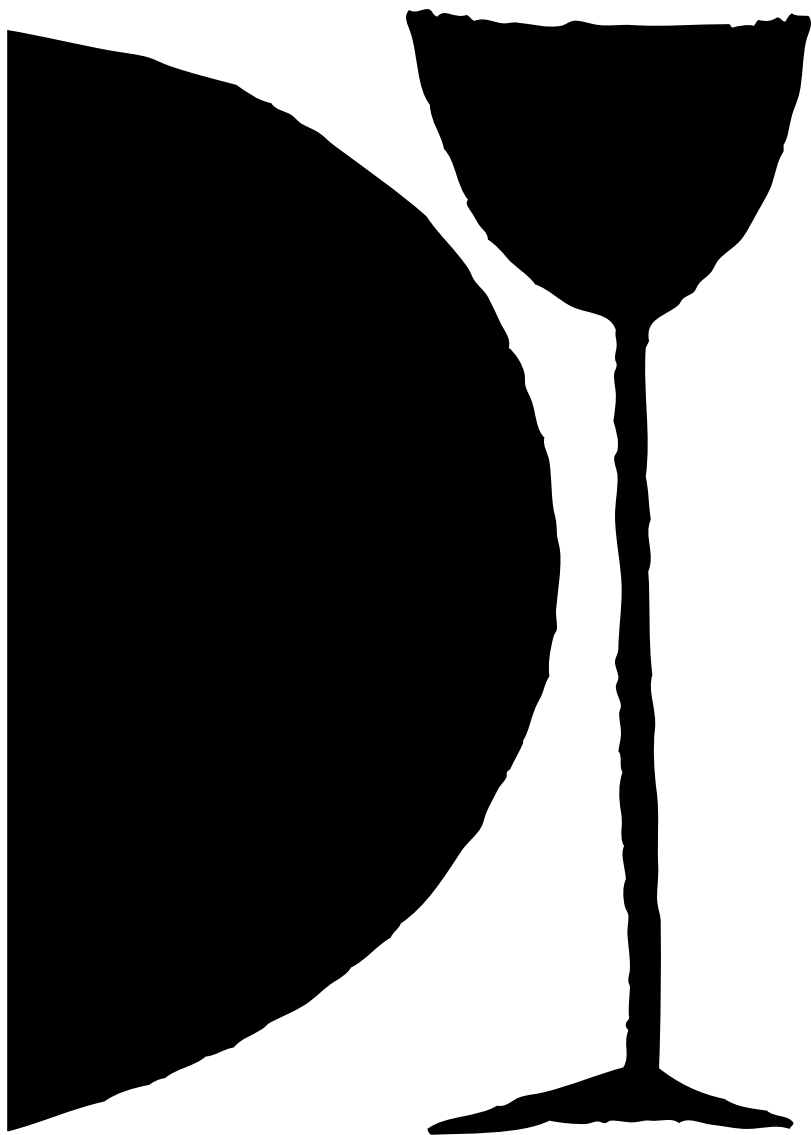
Green Menu

	€
ORGANIC SQUEEZED FRUITS AND VEGETABLES	
wheatgrass, green apple and ginger	10
wheatgrass, celery and spinach	10
curly cabbage, rosemary, cucumber, green apple and lemon	10
fennel, tarragon, cucumber, curly cabbage and mint	10
celery, spinach, curly cabbage and lemon	10
carrot, green apple	10
carrot, green apple and ginger	10
açaï and red fruits	10
BROWN RICE	
brown rice with arugula pesto and mint	18
GLUTEN FREE PASTA	
penne with fresh ricotta, Sicilian cherry tomatoes and basil	12
QUINOA	
quinoa fusilli with almonds and arugula pesto	12
quinoa with fresh seasonal vegetables	14
green tomato stuffed with quinoa and Mediterranean herbs	12
SEITAN	
breaded seitan with almonds flour and soncino salad	14
SALAD, VEGETABLES	
vegetable spaghetti (carrots, zucchini, daikon radish) with nuts and tofu	12
salad of raw zucchini topped with oil and lemon	10
raw spinach salad with extravirgin olive oil and apple cider vinegar	10

The yellowfin tuna is subjected to heat treatment as per REG CEE 854/2003 and REG CE1216/2011.
Shrimps and prawns are frozen onboard in Mazara del Vallo.

The piattelli (small dishes) remind the Medieval and Renaissance tradition of sharing dishes among diners.

10% vat and service are included



Dinner

Opening Hours

Café - Cocktails

11.00 am - midnight

Lunch

monday - friday

noon - 3.00 pm

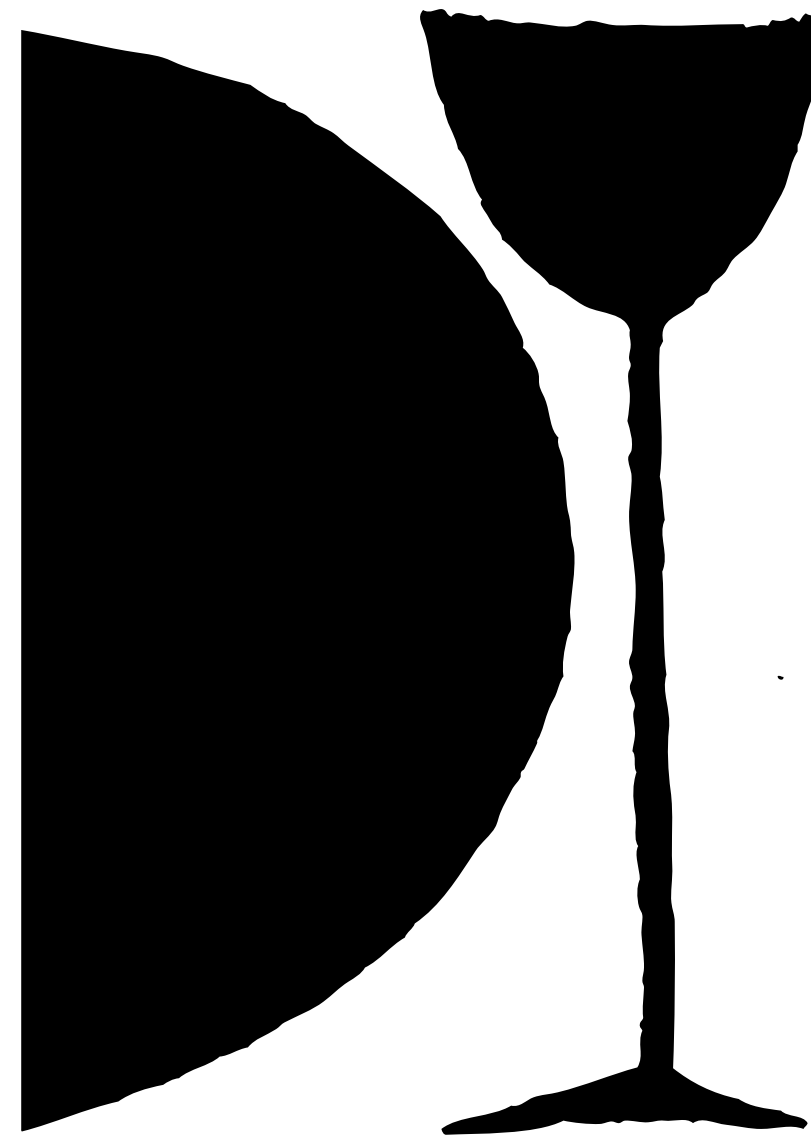
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saturday - sunday

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RICE	
risotto with porcini and finferli mushrooms	20
risotto with Morocco saffron	18
PASTA	
squid ink tagliolini with scallops and lime	18
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garganelli with salted ricotta cheese and Sicilian cherry tomatoes	12
spaghettini with mullet row fish	16
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