



## TO SHARE

*Shavings of culatta di Parma • Taggiasca olive tapenade • Goat cheese  
• Breadstick infused with wild herbs* 32

*Creamy Burrata di Bufala • Tomatoes from our vegetable garden\* with olive  
oil • Toasted pine nuts • Fresh basil • Roasted focaccia from our baker* 29

## STARTERS

**THE SEA BREAM** 27  
*Royal sea bream ceviche marinated with vanilla oil • Lime zest • Coconut milk  
• Mango and passion fruit • Nori chips*

**THE ARANCINI** 25  
*Crispy beef and veal arancini • Sun-dried tomatoes • Basil • Tomato sauce from  
our vegetable garden\* • Melting mozzarella • Rocket sprouts*

**THE NIÇOISE SALAD** 29  
*Salad with seared tuna • Crunchy vegetables • Anchovies in oil • Taggiasca  
olives • Soft-boiled egg • Red onion pickles*

All prices are in euros and include VAT. \*Vegetables from our vegetable garden are served as a priority, subject to availability

All our dishes may contain :

Cereals with gluten (e.g. wheat, rye, barley), shellfish, eggs, fish, peanuts, soy, milk (including lactose), nuts (e.g. almonds, hazelnuts, walnuts), celery, mustard, sesame seeds, sulphur dioxide and sulphites (in certain quantities).



## FROM THE SEA

### THE OCTOPUS

40

*Crispy octopus tentacle • Tomato crumble • Sauce vierge*

### THE LOBSTER

54

*Roasted lobster • Squid ink spaghetti • Shellfish cream • Fresh herbs*

### CATCH OF THE DAY

41

*Napolitana sauce and basil pesto • Toasted pine nuts*

## FROM THE BUTCHER

### THE LAMB

41

*Grilled lamb chops • Rich jus with olives and thyme*

### THE BEEF FILLET

42

*Roasted French beef fillet • Peppercorn sauce*

### THE BUTCHER'S CUT

40

*Roasted cut of meat • Barbecue sauce*

*All dishes are served with two sides of your choice.*



## THE PASTA OF THE MOMENT

37

*Trofie pasta with basil pesto • Toasted pine nuts • Burrata from Puglia  
• Rocket sprouts*

## THE DISHES TO SHARE

### MEAT

*Price and weight on the slate*

*Pepper sauce • Choice of 3 toppings*

### FISH

*Price and weight on the slate*

*Sauce vierge • Choice of 3 toppings*

## ON THE SIDE

### SIDES

7

*Two choices included with your dish.*

*Lettuce  
French fries  
Ratatouille  
Sauteed vegetables*

*Trofie au pesto  
Polenta with tomato sauce  
Smoked paprika mini potatoes  
Mashed potatoes*

### SAUCES

4

*Pepper sauce  
Lamb jus with olive and thyme  
Sauce vierge  
Barbecue sauce  
Neapolitan sauce*



## CHEESE

### THE CHEESEMONGER'S SELECTION

18

*Selection of fresh and aged cheeses • Local origin and artisanal production  
• Served from the trolley • Accompanied by condiments*

## DESSERTS

### DESSERT OF THE MOMENT

14

*Your choice - Our desserts of the moment will be presented to you at the table  
by our team*

### ICE CREAMS OR SORBETS

3

*Flavors of your choice, served by the scoop*

*Vanilla whipped cream on request*

### FROZEN FRUIT PLATTERS - MAISON SORBETTI

*For 2 to 3 people: Lemon • Orange • Passion Fruit • ½ Mango*

60

*For 4 to 6 people: Mango • Lemon • Passion Fruit • ½ Pineapple • ½ Coconut*

120

« **Aquí fa bon viure** »

*Here, life is good*