

All the sizes of Haute Couture Tasting Menu proposed by
Chef Italo Bassi



€ 80



€ 100



**OUR SIGNATURE
DISHERS**

*Entrée
Yin Yang
Double Ravioli
Squab*

€ 130



€ 120



€ 150

• CAVIAR •

Caviar - Pisani Dossi

Siberian & Osetra Caviar - The True Italian Caviar no preservatives "Malossol", unic fresh caviar in commerce in EU. Served with bliny, sour cream and red onion:

Siberian 10gr € 60, 30gr € 170, 50gr € 290, 100gr € 580, 500gr € 2850

Osetra 10gr € 75, 30gr € 225, 50gr € 375, 100gr € 700, 500gr € 3500

• OYSTERS CRUDITÈS •

Oysters

with toasted black bread, butter, mignonette sauce and lemon

€ 8 each

Red Prawns

€ 10 each

Langoustines

€ 12 each

• COLD STARTERS •

Mussels

"alla catalana" with red onion, guacamole, tomato, black olives, sliced mullet bottarga, fresh coriander

€ 35

Sea Bream

wild fennel, dried peppers, prickly pear gazpacho

€ 35

Tuna

tartare served with marinated in soy egg yolk, black garlic, white miso

€ 40

Scorpionfish

marinated with sweet paprika, celery and katsuobushi salad, leche de tigre foam

€ 40

King Crab

pink grapefruit, soft pea cookie, ponzu gel, wasabi ice-cream

€ 60

Yin Yang

raw red prawns, ginger flavored quinoa, fresh sturgeon caviar, lime, mango sauce

€ 60

Deer

sea urchin ice-cream, caper leaves, bloody-mary pearls, tuscan bread

€ 45

Goose Foie Gras Terrine

slightly smoked, cooked in sweet salt and marinated in extra virgin olive oil, fermented wild berries cream, apple & passion fruit purée, toasted bread

€ 65

• HOT STARTERS •

Mackerel

teriyaki, sea asparagus, almond purée, beetroot and vegetar coral

€ 40

Octopus

cooked in olive oil, vegetable caponata, red peppers coulis, yuzukoshò

€ 40

Squid as a Scallop

caramelized belgian chicory, black squid custard, salted pistachios

€ 45

Red Mullet Foie Gras

red onion tarte tatin, celeriac purée, Tonka beans flavored Gin sauce

€ 60

Egg

green asparagus flavored sesame, parmesan fondue, black truffle pearls

€ 50

• PASTA •

Passatelli

with seafood, tomatoes confit and basil

€ 35

Agnolotti

*stuffed with seabass and potatoes, baked sweet onion,
oven-cooked Sardinian "ricotta" cheese (Sheep whey milk)*

€ 40

Risotto

with langoustines, veal nerves and licorice powder

€ 50

Tagliolini

with local lobster, coconut milk, lime, tomatoes, lemongrass, greek basil

€ 65

Double Ravioli

Stuffed with guinea fowl and burrata, parmesan, thyme, roast sauce

€ 50

Spaghetti

"alla chitarra" with truffle and pecorino fondue

€ 65

• MAIN COURSES •

Salmon

*cooked on low temperature with nori seaweed, thai green curry,
garlic flavored mushrooms*

€ 50

Red Snapper

Hazelnut, ginger-orange carrot purée, cauliflower cous-cous

€ 50

Scallops

truffle potatoes spaghetti, cod foam, quechua papa guttiau

€ 60

Local Rock Lobster

"alla catalana" with local camone tomatoes, artichokes and chia seed

€ 135

Tuna and Duck Foie Gras Escalope

exotic fruits and turmeric chutney, tarragon flavored bean cream

€ 65

Lamb Chops

gratinated with cashew nuts and raisins, aubergine hummus, tomatoes

€ 50

Squab

grilled breast and crispy legs, chickpea emulsion and cocoa cru

€ 60

Our Selection of Cheeses

€ 30

The customer is requested to inform the staff of the need to consume food free of certain allergenic substances before ordering. During preparations in the kitchen, cross-contamination cannot be excluded. Therefore our dishes may contain allergenic substances in accordance with Reg. EU 1169/11

• DESSERTS •

Tropical egg

coconut and mango

Sweet caprese

Mozzarella cheese, strawberry, tomatoes, basil biscuit

Lemon

saffron sauce

Gin Tonca tonic

Lime, cucumber, elderflower, tonic foam and gelatine Tonka beans

Cube

Dark chocolate, raspberry sorbet, extra virgin olive oil powder, soft hazelnut biscuit, sweet salt from Cervia

Sphere

Milk chocolate, crispy cereal pearls, passion fruit, berries

Chocco - Puzzle

Vanilla, thè matcha , dulce de leche

Sorbet and Ice cream

Home made production

Fresh fruit

€ 25