

## APERITIFS

	€
Original Aperol Spritz	11
Prosecco	8
Champagne Taittinger Brut	18
Champagne Taittinger Brut Rosé	20
Our bread and butter basket	4

## STARTERS

1. Kataifi prawns with black garlic mayonnaise	18
2. Grilled octopus on chickpea cream and La Vera smoked paprika alioli	19
3. Red tuna tartare with avocado fan and spring onions	20
4. Sea variation: Kataifi prawns, cod mousse, tuna tartare, octopus, red prawn ceviche, scallop gratin, oysters (2 pax)	45
5. Seafood soutué in its juice	18
6. Red prawn ceviche in assorted citrus fruits, with ginger, coriander and vegetables	26
7. Burrata with classic pesto, candied tomatoes and arugula	16
8. Rosso style vitello tonnato	18
9. San Daniele ham with parmesan and sliced pear	18
10. Galician blonde beef tartare with its garnishes and egg yolk	22
11. Beef tenderloin carpaccio with parmesan cream and arugula pesto	21

## SALADS

12. The Classic served in tomato fan, avocado, arugula and a touch of virgin olive oil	15
13. Cod with mixed salad, roasted red peppers and fennel	18
14. Marinated duck with arugula, pear, red fruit vinaigrette and parmesan flakes	19
15. Warm goat cheese with honey caramelized apples, raisins and pine nuts	15

## SOUPS

16. Fish and seafood soup with croutons and squid mayonnaise	15
17. Pumpkin cream with scallop toasted on coconut butter	15
18. Homemade tomato cream with drops of arugula oil and stracciatella cheese	12
19. Cold melon soup with San Daniele ham flakes	12

## OUR PASTAS

20. Linguine with 1/2 cooked lobster and cherry tomatoes, with Cointreau perfume	36
21. Guitar spaghetti with seafood	25
22. Ricotta and spinach ravioloni on tomato coulis and seasonal vegetables	18
23. Paccheri with king crab	36
24. Sauteed linguine with lime butter served with carabinieri tartare	38
25. Square spaghetti with clams and bottarga perfume	28
26. Tagliatelle with wild mushrooms on boletus cream and free-range egg	22
27. Gnocchetti with soft cream cheese and artichoke petals	18
28. Pappardelle with white duck ragu	22
29. Classic bolognese lasagna with authentic recipe dell`Emilia Romagna	16
30. Giant pumpkin tortello with butter and sage	18
31. Thai style rice noodles with julienne of mixed vegetables, prawns, touch of soy sauce and coconut milk	16

## RISOTTOS

	€
32. With lobster	39
33. With red prawn	45
34. Seafood selection	32
35. Boletus with wild mushrooms and parmesan cream	28

## MAINS

36. Grilled salmon with salted onion and crispy artichokes	24
37. Tuna tataki in pistachio crust on red onion jam	26
38. Grilled lobster, half or whole, with herb butter	36-70
39. Mediterranean style semi-wild Canarian sea bass with dried tomatoes, asparagus and lime zest	24
40. Our sirloin steak with foie gras in port wine	35
41. Tagliata premium entrecote with maldon salt flakes and virgin olive oil	35
42. 200gr Gourmet Burger with goat cheese, caramelized onions and foie gras	19
43. Premium high loin with braised spring onions	48
44. Suckling lamb leg cooked at low temperature, 16h at 75°C, with mashed potatoes	32
45. Rosso style ossobuco	28
46. Grilled Wagyu tenderloin served with maldon salt flakes	105

## SIDES

47. Baked vegetables	5
48. Baked potatoes	5
49. Sauteed mushrooms	5
50. Rice	5
51. French fries or canarian	5
52. Mixed salad	5

## CLASSIC PIZZAS

53. Rosemary Focaccia	8
54. Focaccia with fresh tomato, garlic and oregan	10
55. Complete focaccia with tomato, mozzarella, San Daniele ham, arugula and parmesan	20
56. Marinara with tomato, garlic and oregan	10
57. Margherita with tomato, mozzarella and basil	10
58. Vegetarian with tomato, mozzarella and baked vegetables	13
59. Four seasons with cooked ham, anchovies, artichokes and mushrooms	15
60. Four cheeses with tomato or white	15

## GOURMET PIZZAS

61. Funghi porcini with mozzarella, boletus assortment and 24 months parmesan	18
62. Fresh and tasty with natural tomato, burrata, cherry tomatoes and genoese pesto	18
63. San Daniele with authentic San Daniele ham, tomato and mozzarella	20
64. Seafood with mussels, clams, Norway lobsters, prawns and baby squid	22
65. The guanciaie with mozzarella, touch of pesto, dried tomato and pumpkin cream	18
66. Chef`s with sausage, mozzarella, provola, cherry tomato and rocket salad	18

Dear guest, if you have any food intolerance or allergies (EU1169/2011) as well as if you are vegetarian or vegan, please inform our staff members, we will do our best to meet your needs.

Enjoy!