

*A warm welcome from  
chef Samuele Pastanella*

# *With eyes closed*

## **TASTING MENU**

**60**

**Hors d'oeuvre**

**First course**

**Main course**

**Dessert**

Menu intended for a full table

<b>RAW SAEFOOD</b>	<b>25</b>
- Shellfish, fish, molluscs	
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<b>OUR TRILOGY</b>	<b>20</b>
- Fish	
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<b>ROCKFISH PASTICCOTTO</b>	<b>16</b>
hearsed cream cheese glazed with yellow pepper	
- Milk and dairy products, gluten, fish, eggs and by-products	
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<b>AMBERJACK TATAKI</b>	<b>17</b>
on crunchy rice and cream of mussels	
- Milk and dairy products, molluscs, fish	
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<b>COLD CUT AND CHEESE COURSES</b>	<b>25</b>
- Milk and dairy products, sulphur dioxide and sulphites	
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<b>BROAD BEAN, CHICORY AND SCALLOP</b>	<b>18</b>
onion drops, olive crumble and confit tomato	
- Fava beans and molluscs	
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<b>POACHED EGG</b>	<b>20</b>
asparagus, truffle and creamed parmesan	
- Eggs, lactose	
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The products could be blast chilled at origin or by us.  
The products could contain allergens as indicated below each dish.

*Hong-d'oeuvres*

<b>SPAGHETTO</b>	<b>17</b>
caacio cheese, pears and prawn	
- Gluten and shellfish	
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<b>ITALIAN SPAGHETTO</b>	<b>13</b>
tomato en papillote and its fragrances	
- Gluten	
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<b>CAVATELLO WITH 3 SHELLFISH</b>	<b>18</b>
crab, langoustine, red prawn and basil drops	
- Gluten and shellfish	
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<b>RED PRAWN RISOTTO</b>	<b>25</b>
with creamed ricotta and lime zest	
- Shellfish, milk and dairy products	
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<b>ORECCHIETTA WITH NEGROAMARO BEEF STEW</b>	<b>15</b>
with onion drops and basil cream	
- Gluten	
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<b>SPAGHETTI WITH MUSSELS AND 2 DATE TOMATOES</b>	<b>16</b>
glazed with red and yellow dates	
- Gluten, molluscs	
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*First courses*

<b>FRIED SEAFOOD</b>	<b>18</b>
- Gluten, molluscs, peanuts and by-products	
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<b>SLICED ENTRECÔTE</b>	<b>20</b>
with season green vegetables	
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<b>SEABASS LOG</b>	<b>17</b>
with cod heart, celery water and crunchy fennel	
- Fish, celery	
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<b>TUNA STEAK</b>	<b>16</b>
with potato cream, crispy green beans and cacioricotta cheese	
- Fish, milk and dairy products	
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<b>BEEF FILLET</b>	<b>22</b>
with carbonara ice cream	
- Eggs	
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<b>THE STUFFED SQUID!</b>	<b>18</b>
- Molluscs, gluten and soy	
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*Main courses*

<b>ALMOND CANNOLO</b>	<b>8</b>
with salted caramel mousse and chocolate drops	
- Milk and dairy products, gluten, nuts	
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<b>TIRAMISÙ</b>	<b>7</b>
without lactose	
- Eggs and by-products, gluten	
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<b>BAVARESE WITH A HEART OF RED FRUITS</b>	<b>8</b>
chocolate glazed	
- Egg and by- products, milk and dairy products, gluten	
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<b>CHEESECAKE</b>	<b>8</b>
with berries	
- Gluten, milk and dairy products	
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<b>FRUIT SALAD</b>	<b>7</b>
with vanilla ice cream	
- Milk and dairy products	
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<b>HOMEMADE MAGNUM</b>	<b>8</b>
with passion fruit and mango	
- Gluten, milk and dairy products	
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*Desserts*

<b>PANNA STILL WATER</b> - Cl 75	<b>3</b>
<b>SAN PELLEGRINO SPARKLING WATER</b> - Cl 75	<b>3</b>
<b>KINLEY TONIC WATER</b> - Cl 20	<b>3</b>
<b>CRODINO</b> - Cl 17,50	<b>3</b>
<b>COCA COLA</b> - Cl 33	<b>3</b>
<b>COCA COLA ZERO</b> - Cl 33	<b>3</b>
<b>FANTA</b> - Cl 33	<b>3</b>
<b>KROMBACHER PILS BEER</b> - Cl 33	<b>3</b>
<b>COVER CHARGE</b>	<b>3</b>

*Drinks*