

### ANTIPASTI FREDDI

Flat focaccia with cherry tomatoes and oregano

Rye bread with stracciatella, anchovies, and bottarga

Yellowtail tartare with celery, caviar, anchovies, and tonnato mayo

Seabass tartare with peanuts balsamic vinegar, and Tropea onions

Swordfish carpaccio with lemon citronette and parsley

Whole seabream carpaccio

Shrimp carpaccio with stracciatella and basil

Seafood crudo selection

Niçoise salad

Mediterranean salad with Tropea onions, feta, olives, and extra virgin olive oil



### ANTIPASTI CALDI

Moscardini in red wine sauce

Truffle flan with courgette

Rock shrimp tempura with lime mayo

Fried calamari with basil and crème fraîche dip

Prawns with curry and Arborio rice

Cuttlefish with bisque, squid ink sauce, and pane carasau

## PRIMI PIATI

Paccheri with red mullet, cherry tomatoes, and bisque sauce

Scialatielli allo Scoglio with scampi, red prawns, and mussels

Trofie with clams and bottarga

Tagliolini with truffle and prawns

Risotto with red prawn tartare and porcini

Penne with scampi and bisque sauce

# SECONDI PIATI

Mediterranean fish soup

Octopus with confit potatoes and crispy cavolo nero

Sea bass with chips, tomatoes, and capers

Grilled red mullet with red cherry tomato sauce and mussels

Daily fish selection prepared in various styles: alla Mugnaia / grilled / fried

Dry-aged ribeye served with padron peppers and potatoes sfoglia

Grilled smoked aubergine with ricotta, pistachio, and basil

Baby gem grilled with anchovies, lemon dressing, and Tropea onion



## CONTORNI

Jersey royal with beurre noisette

French fries

Mediterranean salad with Tropea onions, feta, olives, and extra virgin olive oil



### DOLCI

Tiramisú

Hazelnut chocolate choux

Vanilla cake meringue

Mixed berry cheesecake

Ice cream selections chocolate / hazelnut / pistachio / vanilla

Sorbet selections