

STARTERS

Artichoke rose with Cantabrian anchovies, burrata and tarallo crumble (*gluten, fish, dairy)	€ 12
Caramelized Red Onion Flan on a Bed of Eggplant Compote	€ 14
Carpaccio of red shrimp from Mazara del Vallo with ginger cream and Prosecco (*shellfish)	€ 20
Crispy zucchini flower fritters stuffed with salt cod, served in a sweet-and-sour sauce (*dairy, fish, gluten)	€ 17
Selection of local cured meats and cheeses, served with our homemade mustard and giardiniera (*sulphites, dairy products, mustard)	€ 16
Mozzarella tasting served with homemade San Marzano tomatoes marinated in basil (dairy products)	€ 16

FIRST COURSES

Homemade bigoli (crafted with ancient flour from Val Liona) accompanied by traditional duck ragù (*gluten, eggs, dairy)	€ 15
Risotto with a purée of beets, wild mint, and shredded burrata (*dairy products)	€ 18
Three-shrimp fettuccine: Arbumasa shrimp, shrimp bisque, and red shrimp tartare (*gluten, eggs, shellfish)	€ 18
Fioretta gnocchi with butter, sage and crispy guanciale (*gluten, eggs, dairy)	€ 15
Lobster and crab tortelloni on a bed of raw tomatoes dressed with extra virgin olive oil and basil chlorophyll (*gluten, eggs, shellfish)	€ 18

SECOND COURSES

Fassona Piemontese tartare accompanied by burrata and raspberry crisp (*dairy products)	€ 20
Codfish prepared in the Vicenza style (*gluten, dairy, fish)	€ 22
Cubed raw “Saku” tuna marinated in soy sauce, served on a bed of pea purée infused with ginger and mint (*fish)	€ 22
Sliced duck with Sichuan pepper, honey, and ginger	€ 20
Fried squid and prawns (*crustaceans, mollusks, gluten)	€ 17
Charcoal-grilled CBT octopus tentacles on a bed of potato purée with extra virgin olive oil (*mollusks)	€ 22

FROM THE SEA - ON THE GRILL

All grilled dishes are served with roasted potatoes and seasonal vegetables

Mediterranean squid seasoned with oregano (*molluscs)	€ 18
Scallops au gratin, Provençal style (*mollusks, gluten, dairy)	€ 24
Fresh fish, caught immediately upon arrival.	

FROM OUR GRILL

All grilled dishes are served with roasted potatoes and seasonal vegetables

Grilled beef tagliata from our selected cuts	€ 22
Grilled beef fillet	€ 25
Corn-raised chicken breast	€ 17
Double-cooked Iberian pork tenderloin	€ 21

Our selection: award-winning meat at the 2025 World Steak Challenge <i>Best steak in Europe and finest rib-eye steak globally: 2 gold medals, 1 silver for quality, marbling, and flavor.</i>	
Beef rib-eye	€ 7 for 100g
Fiorentina	€ 8 for 100g

Cover charge €3.00

Dear Customer, We inform you that some products may be frozen at source or frozen on site by rapid blast chilling, in compliance with self-monitoring procedures pursuant to EC Regulation 852/2004.
We therefore invite you to contact the room manager for all information relating to the desired product.