



STARTERS

SELECTION OF THREE FISH-TARTARE

Seabass with mango-brunoise, Tuna yellowfin with coconut and lime,
Amberjack with green apple, teriyaki sause and kataifi croust

€ 25

RAW SEAFOOD

red prawn of Mazara, half a lobster, shrimps,
oyster, ostrica, sea-bass carpaccio, red tuna

€ 35

TURBOT TEMPURA WITH THE THREE TOMATOES

red, green, yellow

€ 20

GRILLED OCTOPUS

with cevice sauce, marinated aubergines, fresh tamarillo-tomatoes

€ 22

LOBSTER

with buffalo-stracciatella, cream of peas, ginger lime and puffed rice

€ 25

CARPACCIO OF RED UMBRINA

carpaccio of red umbrina from the Gargano, valerian caviar,
granita of green apple and fennel

€ 25

CRAB SALAD

gazpacho of yellow-tomatoes, sakura, yuzu dressing, red basil

€ 25

VEGETABLES

in vinaigrette of E.V.O. olive oil, Cervia salt and tzatziki sauce

€ 12

HALF A DOZEN OF PERLE NOIRE OYSTERS

from Belon river

€ 24 (each € 4)

HALF A DOZEN OF ANCELLIN OYSTERS

sweet taste, meaty, fine flavored

€ 28 (each € 5)

FIRST COURSES

RISOTTO GAZZANI

carpaccio of Mazara prawns, parsnip and lemongrass
€ 22

SPAGHETTI

with sea urchins, black garlic and parsley
€ 22

CREAMY YELLOW ZUCCHINI NOODLES

pumpkin flowers clams and smoked eel
€ 16

FRESH MACARONI

with lobster, aubergines, tomatoes, basil, burrata
€ 25

REGIONAL PASSATELLI

(a mixture of eggs, bread crumbs,
Parmesan, nutmeg and lemon zes)
with mantis shrimps, creamed peppers and cilantro
€ 22

CAPPELLETTI

(handmade pasta filled with 24-months Parmesan)
with gurnard, lemongrass
€ 20

MAIN COURSES

SCALLOPS

with mashed potatoes, chanterelles, taralli-crumbles
€ 25

ST. PETER'S SOUP

with seaweed spirulina, peas and foam of oysters
and citrus fruits
€ 25

AMBERJACK IN SPONGE CAKE

aubergines with vanilla, parsley sponges, clam water
mayonnaise
€ 25

SEABASS FILET

sea lettuce, jam of black tomatoes and baby vegetables
€ 25

ANGLER FISH

bacon, foie gras, purple potatoes, veal jus
€ 25

FRIED

fish with prawns, squids, vegetable chips
€ 22

FISH SKEWERS

shrimps and squids, parsley breadcrumbs and salad
€ 20

B.B.Q

our grill with the fish of the day and baby vegetables
€ 25

DESSERTS

ALMOND MILK ICE CREAM

lavender biscuits, peach,
coconut sauce, nectarine jelly
€ 13

MILK CREAM

with chocolate sauce, sour cherry,
hazelnuts, berries, biscuits
€ 13

MANGO MOUSSE

cold berries infusion, honey yogurt
€ 13

CHOCOLATE BAVARIAN CREAM

maracuja heart, chamomile ice cream
€ 13

LIME SORBE

ginger candy
€ 12

CREME BRULÉE

raspberry meringue, lemon thyme
€ 12

FRUIT SALAD:

melon, watermelon, berries, figs,
grapes, upon seasonal availability
€ 12

COVER CHARGE EURO 4,00

Information on ingredients and allergens available contacting the service personnel.
Kindly note that, if not fresh available, some products can be frozen.

VEGAN COURSES

Aubergines with vanilla, fennel gratin, zucchini and carrots chips
€ 15

Pasta with cherry-tomatoes, aubergines, basil chlorophyll
€ 16

Fried tofu, ginger pea cream, white asparagus and taralli crumble
€ 18

VEGETARIAN COURSES

Vegetable tempura with raw tomato sauce,
lemon verbena and spicy sauce
€ 15

Paccheri (egg pasta), cherry-tomatoes, aubergines,
burrata, basil chlorophyll
€ 16

Eggnog potatoes, chanterelles, marinated egg, parsley sponges
€ 18

MEAT COURSES

BEEF CARPACCIO
burrata, cherry-tomatoes confit, rocket salad
€ 20

RICOTTA CHEESE- AND CARROTS GNOCCHI
with guinea-fowl ragout and pea cream
€ 16

“WAGHYU”
Gr 170 and grilled baby vegetables
€ 35