

Special

Antipasti

Fig carpaccio, prosciutto	2500
White asparagus carpaccio	2900
Pizzetta with red shrimp, zucchini flowers, white asparagus	3900
Sturgeon caviar 50 g	8600
Sturgeon caviar 100 g	15000

Primi Piatti

Spaghetti with bottarga and artichoke cream	3300
Grilled tuna steak	5500
Spaghetti scampi al limone	5700
Linguini with langoustine	24000
<i>Recommended for 2-3 people</i>	

Dolce

Fiordilatte with cherries	1500
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Coppe gelato

Vanilla	1500	Strawberry	1500
Chocolate	1500	Stracciatella	1500
Gelato mix	1500	Matcha-Coconut	1500
Pistachio	1500		

Cocktails

MARGHERITA 12%	150 ml	1500
<i>Patron silver tequila, tomatoes, oregano, basil, lime</i>		
DOLCE CASSIS 12%	150 ml	1300
<i>Bombay sapphire gin, Martini bianco vermouth, almond liqueur, black currant, lemon, egg white</i>		
ONLY 19% 🍹	90 ml	1200
<i>Gin Doragrossa London dry, vermouth 9Di Dante Pugatorio Extra Dry, Spiesska Malinovica, cocoa liqueur, vanilla</i>		
ORNELLA MUTI 11%	180 ml	1500
<i>Grey Goose vodka, vanilla, passion fruit soda, sparkling wine</i>		

ESPRESSO-ORCHATA	200 ml	800
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Pescato del giorno

Crab <i>100 g</i> 3500	Sea bass <i>100 g</i> 2300	Pagrus <i>100 g</i> 2100	Turbot <i>100 g</i> 2100
Sea urchin 850	Sole <i>100 g</i> 1900	Japanese Scampi <i>100 g</i> 5400	Lobster <i>100 g</i> 4100
Hamachi <i>100 g</i> 3500	Scallop <i>100 g</i> 750	Akami <i>50 g</i> 3700	Gambero rosso <i>100 g</i> 2500

Murotsu 1300	Gillardeau 1500	Pink Jolie 1100
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Crudo

Hamachi Mediterranean tartare	5200
Wild sea bass carpaccio, bottarga, lime	5600
Tuna carpaccio, tomato yuzu kosho	5600
Crudo: akami tuna, hamachi, wild sea bass tartare, red prawn	5600
Red shrimp carpaccio	6500
Grand crudo: akami tuna, hamachi, scallop, wild sea bass tartare, red prawn, scampi	9500
Grand plateau: scampi, red prawn, sea urchin, oysters, scallop	27500

Antipasti e insalate

Green lettuce, Chardonnay sauce	1500
Tomato carpaccio with red onions	1600
Tapioca, mortadella, scamorza cheese, black truffle	1700
Prime beef tartare, gorgonzola fondue	1900
Rocket salad, tomatoes, parmesan	1900
Vitello tonnato	2100
Cauliflower carpaccio	2300
Burrata, tomatoes, basil	2300
Italian homemade vegetable salad, avocado	2300
Pinzimonio, organic vegetables	2500
Mediterranean octopus carpaccio	2800
Shrimps a la catalana	3100
Cantabrian anchovies, pane e burro	3800
Artichoke Carpaccio	3900
Prime beef tenderloin carpaccio, parmesan, truffle	3900
To share: Burrata figliata with mozzarella, tomatoes, basil	4700
Prosciutto San Daniele Patadok 36 mesi	4800
Sicilian octopus salad	4900
Panzanella salad, king crab	5200

Pizzette

Margherita	950
4 cheeses	1100
Diavola	1200
Mortadella, strachatella, pistachios	1900
Black truffle	2300
Pizzetta with porcini mushrooms	2800
Prosciutto, parmesan, arugula	2900
Cantabrian anchovies, stracciatella	2900

Antipasti caldi

Squid and zucchini fritto	1900
Eggplant parmigiano	2500
Vongole saute	2900
Grand seafood fritto, vegetables	3900
Seafood sauté	3900
Warm beef stracciatella salad with porcini mushrooms	4800
Fried artichokes, garlic, mint	5500
Warm seafood salad	5800
Fried artichokes, squid, garlic, mint	6400

Zuppe

Minestrone classico	1100
Chicken broth, parmesan, eggs	1600
Tuscan seafood soup, tomatoes	4500

Contorni

Mashed potatoes	700
Fried potatoes, rosemary	750
Spinach, garlic oil, chili pepper	750
Grilled vegetables	1600
Farm asparagus	1800
Fried porcini mushrooms	3000

Pasta e risotto

Caramelle, Bufalina, spinach, burro e salvia	2000
Spaghetti Cacio-e-pepe	2300
“Four Tomatoes” Paccheri	3100
Risotto with porcini mushrooms	3600
Spaghetti vongole	2300
Spaghetti, sea urchin, bottarga	3600
Linguini, swordfish	3900
Risotto, tagliatella with porcini mushrooms	4300
Nocetti with red shrimp	4900
Tagliatelle, black caviar	5200
Risotto alla Pescatore	5700
Crab linguine	6000
Linguine Grand Saute Oltremare	9900
Lasagna bolognese	2300
Tagliolini with rabbit alla cacciatora in bianco	2300
Maccheroncini rigati bolognese	3500
Cannelloni, veal, porcini mushrooms, black truffle	3500

Secondi

Grilled shrimp and squid	1700
Grilled octopus, spinach, potatoes	3800
Sea bass all'aqua pazza	3900
Bluefin tuna cheeks <i>100 g</i>	4300
Grilled swordfish, zucchini, garlic, mint	4900
Sautéed sea bass	8000
Venetian liver, mashed potatoes	2700
Chicken alla diavola	3400
Beef tenderloin, sauce with fried green pepper	5400
Wood fired oven lamb, potatoes, herbs	5700
Arrosticini with beef and guanciale	5900
Goatling, green sauce, potatoes, rosemary	6000
Saltimbocca alla romana	6300
Rib Eye steak Dry Aged / Fiorentina <i>100 g</i>	2000

Dolci

Italian homemade assorted cookies	300
Semifreddo, almond croccante	750
Hot chocolate fondant, fiordilatte	950
Poppy seed cake, fiordilatte	1000
Delizia al limone	1200
Strawberry Pavlova	1300
Profiteroles, raspberry	1500
Tiramisù classico	1600
Marinated strawberries with lime and vanilla ice cream	1700
Millefoglie with berries	1900
Apple tart, vanilla ice cream	1900
Dolce pizzetta with berries and nutella	2800
Italian cheeses	4100
Fruit plate	10000

Sorbetto

Assorted sorbets	350
Limoncello	900
Fruttini, seasonal fruit sorbets	1500

Torte Vetrina

Chocolate cake	1500
Yogurt cake	1500
Meringue roll	1500

Maestro Edition Cocktail Menu

MARTINI ROYALE	7500
<i>Monte Carlo vermouth Bianco, Monte rossa brut, Galiano vanilla, lime, mint</i>	
Gastronomic emphasis: Italian cheeses	
PORNSTAR DELUXE	4500
<i>Clase azul plata tequila, passoa passion fruit liqueur, champagne, Galiano vanilla, lemon, egg white</i>	
Gastronomic highlight: passion fruit sorbet	
KNICKERBOCKER	3500
<i>Rum A. H. Rise Royal Danish Navy, Grand Marnier liqueur, raspberry, lemon</i>	
Gastronomic highlight: raspberry profiterole	

