

## Appetizers

Seared Octopus on Jerusalem Artichoke cream and toasted Hazelnuts	*6. 9. 11.	€ 18,00
Cuttlefish salad with sautéed Vegetables flavored with Fennel and liquid Citrus mayonnaise	*2. 6. 11.	€ 16,00
<i>Sanremasca Brandacujun</i> creamed Stockfish with toasted Bread and pitted <i>Taggia</i> Olives	*1. 6. 9.	€ 14,00
<i>Caprese with Bufala</i> from <i>Campania</i> revisited to “the Four Seasons”	1. 2. 3.	€ 13,00
Beetroot marinated Salmon tartare and fresh Fruit salad	6.	€ 15,00
Veal sweetbreads marinated in green Lemon with Calvados Cauliflower cream and Mullet Roe	6.	€ 20,00

## First Dishes

Home-made Potato <i>Gnocchi</i> with Saffron and Squid sauce	*2. 3. 6..	€ 17,00
Hand pinched <i>Ravioli</i> stuffed with Sausage, Chard and Marjoram with a touch of Rabbit	*1. 2. 11.	€ 15,00
<i>Carnaroli</i> Rice with <i>Cacio</i> , Pepper and crispy Bacon	3. (minimum 2 people—price per person)	€ 15,00
<i>Spaghetti</i> with Clams with flavored Bread	1. 6.	€ 18,00
Cuttlefish ink <i>Tagliolini</i> with Gurnard and Lime	1. 2. 6..	€ 18,00
<i>Tagliatelle</i> with Lobster and fresh Cherry Tomato	1. 4.	€ 28,00

## For Children

Breaded Chicken cutlet with French Fries	* 1. 2.	€ 15,00
--	---------	---------

## Second Courses

<b>Sea bass in a Salt crust with a side dish of browned Potatoes with Herbs</b> 6. <i>(minimum 2 people – price per person)</i>	€ 20,00
<b>Golden Amberjack escalope with Brioche Bread (cooked at low temperature)</b> 1. 6.	€ 25,00
<b>Redfish morsels with Bouillabaisse cream, Pernod and Saffron</b> 6. 11.	€ 25,00
<b>Mixed fried Fish with crunchy Vegetables</b> *1.5.6.	€ 18,00
<b>Mixed grilled fish with new Salad and Citrus sauce</b> *6.	€ 28,00
<b>Argentine grilled Cube Roll with salted Butter</b> 3.	€ 25,00

## Side Dishes

<b>Grilled Vegetables</b>	€ 7,00
<b>French Fries</b> * 8.	€ 5,00
<b>Green Salad</b>	€ 5,00
<b>Mixed Salad</b>	€ 7,00

## Desserts

<b>Panna cotta flavored with Basil and Red Fruit sauce</b> 3.	€ 7,00
<b>Valrhona Guanaja 70% Chocolate soufflé with a soft heart</b> 3.	€ 8,00
<b>Classic Tiramisu with handcrafted Savoiardi biscuits</b> 1. 3.	€ 7,00
<b>Valrhona Jivara 40% Chocolate mousse with crunchy Wafer</b> 1. 3.	€ 8,00
<b>Parfait with Mascarpone, Hazelnut and Biscuit</b> 1. 2. 3.	€ 7,00
<b>Tarte Tatin with Apples in a modern key with Fiordilatte ice cream</b> 1. 2. 3. 9.	€ 8,00

**Cover and Service: € 2,00**

*\*Some products can be packaged and / or stored in modified atmosphere*