

# A LA CARTE MENU

## Starters

Burrata di Melanzane €20

Burrata with eggplant caponata, carta di musica, cherry tomato infused with tomato relish and fresh basil oil

(dairy, Sulphur, gluten, nuts)

Vegetarian

Amberjack Tartare €30

Amberjack tartare with tapioca pineapple relish, oyster lime emulsion, fresh raspberries and taro crisps

(fish, crustaceans, dairy, gluten)

Vitello Tonnato Affumicato €26

Slices of smoked veal loin with tuna aioli foam, crunchy tuna, pickled caper berries, artichokes and pecorino crisps

(fish, Sulphur, dairy, gluten)

Zucchini Cannelloni €19

Filled with leek and onion confit, cauliflower textures and coconut emulsion

(gluten, celery)

Vegan

## Homemade Pasta & Risotto

Lobster Cappelletti €30

Homemade cappelletti pasta filled with lobster & ricotta, citronella bisque and Parmigiano Espuma

(crustaceans, dairy, gluten, egg)

Seafood Pappardelle €38

Homemade Ink pappardelle pasta with king prawns, crab claws cooked in aromatic bisque with lime zest and fresh herbs

(Crustaceans, egg, gluten, dairy, celery, Sulphur)

Risotto 'Verdemare' €37

Lemon butter scallops over green asparagus risotto, 'nduja cream and saffron crisps

(crustaceans, Sulphur, dairy, celery)

Wild Mushroom Risotto €32

Carnaroli Rice with Porcini, Portobello, Shiitake and Oyster Mushrooms finished with Parmigiano Reggiano

(dairy, Sulphur)

## Mains

Grouper €41

Fillet of grouper with eggplant parmigiana, beurre noisette foam and basil oil

(fish, dairy, celery, nuts)

Salmon €41

Grilled salmon fillet with potato terrine, celeriac foam and fried caper berries

(fish, dairy, Sulphur, nuts, celery)

Veal €46

Pan seared veal fillet with potato pave, gorgonzola and beetroot compote, king oyster mushroom, pickled blackberries and natural jus

(dairy, nuts, Sulphur, celery)

Lamb €44

Grilled lamb fillet served with herbed polenta, king oyster mushroom, spiced tomato relish and lamb jus

(dairy, gluten, Sulphur, celery, nuts)

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## Desserts

### Tiramisu €14

With lady fingers and coffee amaretto syrup coffee cream and mascarpone foam

(dairy, gluten, nuts, Sulphur, egg)

### Milk Chocolate Mousse €14

With praline, cocoa biscuit, almond and hazelnut waffle crunch, topped with floating praline served  
with bourbon vanilla gelato

(dairy, egg, gluten, nuts, soya)

### Lemon Meringue Tart €14

With lemon patisserie cream filling, burnt meringue on top and served lemon sorbet

(dairy, gluten, nuts, egg)