



Starters

SALMON SASHIMI

Beetroot marinated salmon, chili, mango gel and candied lemon
(4, 7, 9) (GF)

26



SEAFOOD SAUTÉ

Mussels, clams, cherry tomatoes and chili aioli
(7) (GF)

28



VEAL CARPACCIO

Whipped tuna in oil and Pantelleria capers
(1, 4) (GF)

22



FENNEL AND ORANGES SALAD

With olives, candied capers, and anchovy cream
(4, 14) (GF)

22

(V) vegetarian (VG) vegan (GF) gluten free

INFORMATION ON FOOD ALLERGIES:

Some dishes may contain one or more of the 14 allergens reported by the regulation (EU No. 1169/2011). Allergens and their derivatives are:

(1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulphites, (13) Lupines, (14) Molluscs.

We cannot guarantee the total absence of traces of these allergens in all our dishes.

The fish intended to be consumed raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC regulation 853/2004, annex III, section VIII, chapter 3, letter D, Point 3.

*In the absence of availability of fresh product, the frozen or originally frozen product will be used.

For any specifications, please contact the dining room staff.

For further information regarding the presence of substances or products that cause allergies or intolerances, contact the staff in the room.



First Courses

LINGUINE WITH MUSSELS

Mussels, clams and datterino tomatoes

(1, 4, 14)

29

CAVATELLO WITH ALMONDS

Avola almond pesto, parsley and piacentino Ennese cheese

(7, 8, 19) (V)

25

SPAGHETTONE WITH TOMATO SAUCE

Homemade pixel tomato sauce, cherry tomato and datterino tomatoes

(1) (V)

24

MEZZE MANICHE WITH CACIOCAVALLO AND ZABAIONE

Aged caciovallo DOP cheese, Nebrodi black pork cheek,
and lemon thyme zabaione

(1, 7)

26



Second Courses

CRISPY FISH TABLEAU

Semolina-crusted squid, pin squid, red shrimp and red mullet served with wildflower honey and rouille sauce

(1, 2, 4, 14)

29

MATALOTTA DENTEX

Sous vide cooking humpback dentex fillet with romaine lettuce, tomato, olives and capers

(4, 8) (GF)

32

BEEF FILLET

Sliced beef fillet with tomato concassé and blanched chard

(GF)

30

STEWED SEA BASS

Stewed sea bass served with baked potatoes and coleslaw

(4) (GF)

26

CATCH OF THE DAY

140 PER KG

LOBSTER AND KING PRAWNS

210 PER KG