

TASTING MENU PROPOSALS

...A CHOICE BY CHEF MAX
A TASTING JOURNEY TO SHARE AT
THE CENTER OF THE TABLE

€45 PER PERSON – MINIMUM TWO PEOPLE

THREE STARTERS
ONE FIRST COURSE
TWO MAIN COURSES
ONE DESSERT



STARTERS

TUNA TARTARE° WITH SEASONAL FRUIT €24

GRILLED SARDINES° (“SCOTTADITO”) €17

MARINATED ANCHOVIES° AND SWEET-AND-SOUR
RED ONION FROM TROPEA €17

GRILLED CALAMARI° ON RAW
ZUCCHINI AND BELL PEPPER SAUCE €19

RAW SEAFOOD°* €34
(TUNA, RED, PINK AND BLUE PRAWNS,
MANTIS SHRIMP, KING PRAWN, OYSTER)

SELECTED CHEESE BOARD €14

MIXED BOARD OF SELECTED COLD CUTS AND CHEESES
WITH HOMEMADE PIADINA €18

SERVICE CHARGE: €3

*°FRESH | FROZEN



FIRST COURSES

SEAFOOD RISOTTO°* €17

POTATO GNOCCHI WITH FRESH TUNA°, TAGGIASCA
OLIVES, AND SAVORY ZABAGLIONE €17

STROZZAPRETI PASTA WITH ZUCCHINI
PESTO, ZUCCHINI FLOWERS, AND
SHELLFISH BISQUE AOP €18

TAGLIOLINI WITH “BIANCOMARE”
SEAFOOD SAUCE°* €18

PASSATELLI PASTA WITH MIXED SEAFOOD°*
AND BLACK PEPPER SQUACQUERONE CHEESE €18

TRADITIONAL TAGLIATELLE WITH MEAT RAGÙ €16

SERVICE CHARGE: €3

*°FRESH | FROZEN



MAIN COURSES

- OSTERIA FRIED PLATTER WITH CALAMARI*, PRAWNS*, MIXED FISH° AND VEGETABLES €25

- BRAISED MEAGRE FILLET° WITH ESCAROLE, PINE NUTS, RAISINS AND CHERRY TOMATOES – 25

- SAUTÉED LOCAL PRAWNS° ON CREAMY CELERIAC AND ROASTED PUMPKIN – 25

- GRILLED LOCAL FISH° WITH SAUTÉED SEASONAL GREENS €25

- GRILLED BEEF TAGLIATA WITH CERVIA SALT AND ROASTED POTATOES €26

SERVICE CHARGE: €3

*°FRESH | FROZEN



SIDE DISHES

ROASTED POTATOES €6

SAUTÉED SEASONAL GREENS €6

MIXED LEAF SALAD €5

SERVICE CHARGE: €3

*°FRESH | FROZEN



DESSERTS

“SCROCCADENTI” (CRUNCHY BISCUITS) WITH GLASS OF
SWEET ALBANA WINE €8

BUFFALO MILK SEMIFREDDO WITH
SALTED CARAMEL CENTER €8

TWO-CHOCOLATE MOUSSE WITH RASPBERRY
AND SOY HAZELNUT €7

BASIL SORBET WITH VANILLA TOMATO COULIS €7

MASCARPONE-FILLED CANNOLI
WITH RUM SAUCE €7

TRADITIONAL ZUPPA INGLESE €7

CHEESE SELECTION €8

