



L'APPÉTIT BISTRÒ

By Chef Alisani

STARTERS

Scallop heart in its shell

Whipped paprika butter, truffle caviar, fresh nasturtium

Allergens: 4,3,14

€18

Yellowfin tuna tartare

Mediterranean scampi, black garlic gel, Tropea onion marinated in raspberry vinegar

Allergens: 4

€18

Chickpea and beetroot hummus

Salt cod salad cooked in oil, lime yogurt, fresh coriander and bread chips
(Vegetarian version with vegetable balls)

Allergens: 4,3

€18

Aged Pata Negra

Roman-style artichoke and fried dough

Allergens: 1

€20

Foie gras escalope in multiple textures

Giarratana onion, smoked eel, Parmigiano Reggiano fondue and balsamic vinegar

Allergens: 3,4,7

€25

FIRST COURSES

Purple potato gnocchi

Sautéed cuttlefish, confit cherry tomatoes, basil extract, sesame seeds and katsuobushi

Allergens: 4,7,11

€16

Homemade tagliolini with 40 egg yolks

Clarified butter, Parmigiano Reggiano fondue and truffle powder

Allergens: 1,3,7

€18

Fresh pasta tortello

Filled with asparagus and goat cheese, Mazara red prawn and basil shoots

Allergens: 1,3,7

€18

Fresh pasta maccheroncino with five tomatoes

Fried eggplant, burrata stracciatella and basil pearls

Allergens: 1,3,7

€18

Half pacchero "our seafood style"

Raw and cooked seafood

Allergens: 1,4,14

€22



MAIN COURSES

Herb-roasted swordfish	€28
Slow cooked, crispy polenta with a soft gorgonzola core and veal jus Allergens: 4	
Iberian suckling pig loin	€25
Tender and crispy, sautéed baby spinach, seasonal vegetables and sweet & sour soy reduction Allergens: 6	
Cod fillet "carbonaro style"	€28
Cooked in oil, pak choi with clarified butter and sakura salad with sesame oil Allergens: 4,11	
Mixed lake fried fish	€25
Crispy vegetables and béarnaise sauce Allergens: 1,3,4	
Catch of the day	€10
Served with its sides (price per 100g)	
Black Angus fillet	€45
With foie gras escalope, port reduction and seasonal vegetables Allergens: 1,9,7	

ROYAL RAW SEAFOOD PLATTER

Scallop sashimi

Tuna tartare

Scampi tartare

Truffle swordfish

Yellowfin tuna sashimi

4 Mazara red prawns

6 oysters of the day

Allergens: 4,14

For two people €120



TASTING MENU

Chef's welcome

Scallop

Tuna tartare

Pata Negra

Asparagus tortello

Roasted swordfish

Chef's grand dessert

€90

Wine pairing – 4 glasses €120



GOURMET PAN PIZZAS

La Gustosa

Wild boar mortadella, truffle, Bronte green pistachio, burrata stracciatella

Allergens: 1,7,8

€25

Mare e monti

Burrata stracciatella, Cantabrian anchovies, 36-month aged Parma ham

Allergens: 1,4,7

€28

La Tartufata

Truffle cooked ham, burrata stracciatella, Sorrento tomatoes, truffle pearls

Allergens: 1,7,8

€30

Fitness

Tomato, confit tomato, mixed greens, burrata stracciatella, smoked swordfish, parmesan flakes

Allergens: 1,7

€30

Parmigiana di melanzane

Buffalo stracciatella, confit cherry tomatoes, basil, basil caviar, crispy eggplant

Allergens: 1,7

€28

La Mediterranea

Red prawns, burrata stracciatella, wild Alaskan smoked salmon

Allergens: 1,4,7

€40

Add caviar (30g)

€90



DESSERTS

Our Pavlova

With berries

Allergens: 7

€12

“Mokamisu”

Chef's reinterpretation of tiramisu

Allergens: 1,3,7

€12

The Apple of Sin

Chocolate cream with green apple core, cocoa crumble, fig gel, custard and chocolate

Allergens: 1,3,7

€12

Saker

Soft raspberry heart with red fruit coulis

Allergens: 1,3,7

€12

Our Sicilian cannolo

Allergens: 3,7

€12

Our sorbets

€12

Monte Baldo

White chocolate cream, vanilla and salted zabaglione

Allergens: 3,7

€12

ALLERGEN LIST

1 – Gluten

Cereals containing gluten such as wheat, rye, barley, oats, spelt, kamut and their derivatives.

2 – Crustaceans

Marine and freshwater crustaceans: shrimp, prawns, langoustines, lobsters, crabs and similar.

3 – Eggs and derivatives

Common derivatives include mayonnaise, omelettes, emulsifiers, egg pasta, biscuits, cakes (including savory), ice creams and creams.

4 – Fish

All food products containing fish, even in small quantities.

5 – Peanuts and derivatives

Packaged snacks, creams and condiments that may contain even small traces.

6 – Soy

Derived products such as soy milk, tofu, soy noodles and similar.

7 – Milk and derivatives

Any product containing milk: yogurt, biscuits, cakes, ice cream and various creams.

8 – Nuts

Almonds, hazelnuts, walnuts, cashews, pecans, pistachios and similar.

9 – Celery

Both in pieces and in preparations such as soups, sauces and vegetable concentrates.

10 – Mustard

Found in sauces and condiments such as mustard.

11 – Sesame

Whole seeds used for bread, flours, even in small quantities.

12 – Sulphur dioxide and sulphites

Present in packaged foods, creams and condiments even in small amounts.

13 – Lupins

Used in vegan foods such as roasts, sausages, flours and similar.

14 – Molluscs

Scallops, razor clams, oysters, clams, mussels and similar.