

Starters

„PRUSIANA“

Prusiana beef Tatar with chickpeas panisse and anchovies, grape ice cream & truffle
20.00

„PESCE SPADA“

Lukewarm swordfish carpaccio with Tomato - Olive cream
fennel salad & homemade Grissini
18.00

„VARIATIONE“

Variation from Adriatic scampi with green peas & chorizo
Jerusalem potato & papaya
19.00

Middle courses

„CONIGLIO DI NIZZA“

Compote of stewed rabbit leg with cantaloupe - melon & small gnocchi from potato
Parma ham & artichoke
20.00

„CAPESANTE“

Grilled scallop, risotto from beetroot & confied lemon
coriander & Verjus de Perigord espuma
22.00

„PANZAROTTI“

Fig and Foie Gras stuffed panzarotti with Cointreau, pear & almond
22.00

Soup

„ASTICE“

Lobster consommé with white coco beans, ravioli & tarragon povese
16.00

Fish

„CODA DI ROSPO“

in herb olive oil broiled monkfish & rock octopus on red bellpepper cream,
Mediterranean salsa, confied chicory & lukewarm salad of artichoke
35.00

„ROMBO“

Mediterranean herbs roasted filet of turbot & Adriatic scampi, confied pumpkin
Champagne lentils & sauce with chorizo and crustacean
36.00

Meat

„FILETO DI MANZO ROSSINI“

Slices of Prussiana beef filet with roasted French Foie Gras, truffle & Madeira,
shallot – vanilla cream & potato – herb mousseline
38.00

„VITELLO“

Braised veal knuckle with saffron ginger - gremolata, duett of polenta
pointed cabbage & carrots
35.00

Degustation Menu

„CAPPON MAGRO“

Mediterranean vegetables and Fish salad with beans & artichoke & salsa verde

„RAVIOLI“

Trevisiano radicchio filled Ravioli in Parmeggiano sauce & old Aceto Balsamico

„LIQUID RUCCOLINO“

Ruccola & Lime sorbet, Ginger Ale & Lemon oil

„BISON & ASTICE“

roasted Bisonfilet & lobster on truffelnage, potato - turnipragout & brown cauliflower

or

„PESCE SAN PIETRO“

John Dory in Parma ham crust with yellow bell pepper sauce
tagliolini & eggplant on tomato – olive ragout

„TESORO DI PRIAMO“

Nyangbo chocolate, compote of figs & port wine, chocolate ice cream
79.00

„SPECIALITIES FOR TWO“

„FONDA PIRAN BRANZINO“

Piran Branzin in salt crust with Mediterranean grilled vegetable & creamy scampi risotto
Sauce with chilli, confied lemon & caper

30.00

„CONTRAFIETO“

entrecôte of Black Angus beef with sauce of merlot on braised celeriac, savoy cabbage
& pommes pont - neuf

32.00

Dessert

„TESORO DI PRIAMO“

Nyangbo chocolate, compote of figs & port wine, chocolate ice cream
14.00

„MÀNDOLA“

Almond mousse, Nougat chips, cream and almond milk ice cream
13.50

„STRISCIATA DI BRESCA“

Peach ragout and espuma, mascarpone sabayon with mint granite
13.50