

tasting menu

GRAN CAFÉ

FREE SELECTION AMONG *THE TRADITION*
AND *THE DISCOVERY* COURSES.
TWO ENTRÉES, TWO FIRST COURSES,
MAIN COURSE, DESSERT
65

ANTIPASTI IMPERIALI DEL CAFÉ

CHEF'S SELECTION OF 12 ROW, COLD
AND WARM ENTRÉES
45

CAFÉ MENU - THE TRADITION

CHEF'S SELECTION AMONG *THE*
TRADITION COURSES.
TWO ENTRÉES, FIRST COURSE, MAIN
COURSE, DESSERT.
40

CAFÉ MENU - THE DISCOVERY

CHEF'S SELECTION AMONG *THE*
DISCOVERY COURSES.
TWO ENTRÉES, FIRST COURSE, MAIN
COURSE, DESSERT.
40

LUNCH MENU

CHEF'S SELECTION.
LUNCH ONLY.
ENTRÉE, FIRST OR MAIN COURSE,
DESSERT.
30

The chosen tasting menu is realized for the
whole table.

Dishes highlighted with an asterisk can be added
to the tasting menu at an extra charge.
Tasting menus include the cover charge.

entrées ' selections

RAW

PLATEAU WITH OYSTERS, LANGOUSTINE, WHITE SHRIMP, RED SHRIMP, HARD CLAMS, VENUS CLAMS

RAW SELECTION ACCORDING TO THE CATCH

22

COLD

SWEET AND SOUR QUINOA WITH LOCAL FISH AND VEGETABLES

MARINATED CRUSTACEANS WITH BELL PEPPER AND TROPEA ONION JAM

SEARED TUNA WITH AUBERGINE

PEPPERS AND LIME MARINATED MACKEREL ON CARAMELISED SPELT

16

WARM

SEARED SCALLOP WITH BELL PEPPER

STEWED MUSKY OCTOPUS

COD TEMPURA WITH WASABI MAYONNAISE

OCTOPUS WITH CRUNCHY VEGETABLES AND CELERY MAYONNAISE

MUSSEL AND CLAM STEW

16

on order

**PRICE ACCORDING TO LISTINGS*

KING LANGOUSTINE

STEAMED, GRILLED, FRIED

LOBSTER

SEA BEAM, SEA BASS, BRILL

IN SALT CRUST OR "IN BELLAVISTA"

the tradition

ENTRÉES

SEAFOOD SALAD
15

STEWED MUSKY OCTOPUS
12

TUNA WITH AUBERGINE
13

MUSSEL AND CLAM STEW
10

BABY SQUID "ALLA PESCARESE"
15

FIRST COURSES

SPAGHETTI WITH LOCAL CLAMS
AND FERFELLONE PEPPER
18

FETTUCCELLA "ALLO SCOGLIO"
14

LINGUINA WITH LANGOUSTINE
AND PACHINO TOMATOES
22

STRANGOZZO WITH LOBSTER "IN BELLAVISTA"
(TO BE CHOSEN BY TWO PEOPLE)
22

SEAFOOD RISOTTO
15

MAIN COURSES

ARRANGEMENT OF GRILLED LOCAL
SEAFOOD AND CRUSTACEANS
27

LANGOUSTINE, SQUID AND "PARANZA" MIXED FRY
22

LANGOUSTINE, SQUID AND
BATTERED VEGETABLES IMPERIAL FRY
29

CRUSTACEANS "SGUAZZETTO"
SERVED IN TERRACOTTA POT
28

LAMBCHOPS WITH PEA PURÉ
AND OVEN ROASTED POTATOES
22

the discovery

ENTRÉES

SWEET AND SOUR QUINOA WITH LOCAL FISH
AND VEGETABLES

12

GRILLED OCTOPUS WITH CRUNCHY VEGETABLES
AND CELERY MAYONNAISE

13

MINT FLAVOURED LANGOUSTINE TARTARE
WITH CELERY, YOGHURT AND RASPBERRY

14

BEEF TARTARE

15

FIRST COURSES

CACIO E PEPE SPAGHETTONE
WITH LIME MARINATED WHITE SHRIMPS

14

TOMATO WATER RISOTTO
WITH TUNA TARTARE ON ARUGULA

19

AUBERGINE TORTELLINO ON TOMATO EXTRACT
AND LOCAL TIGER PRAWNS

16

NAVELLI SAFFRON FUSILLONE WITH PEA PURÉE AND
LIQUORICE FLAVOURED TUNA TARTARE

18

MAIN COURSES

UMBRINE WITH POTATO CRUST
ON BORLOTTI BEAN FOAM

22

LOBSTER ON SWEET POTATOES AND WHISKEY SAUCE
(TO BE CHOSEN BY TWO PEOPLE)

38

SEABASS WITH CRUNCHY AMARANTH
ON COURGETTE PURÉ

23

Informations about the presence of substances or products causing allergies
or intolerances are available by contacting the staff on duty.

Fish to be served raw or partially raw, and other ingredients, are
preemptively subjected to blast chilling treatment (-20°C) for food security
reasons following EU Reg. 853/04. Frozen products might be used if fresh
ones are temporarily unavailable.