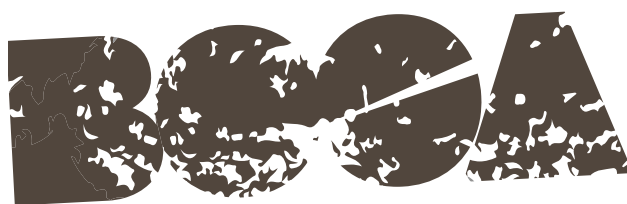




THE LAGOON, THE PINWOOD,
THE BAIONA VALLEY, THE ADRIATIC SEA:
ALL THESE ELEMENTS PUT TOGETHER
BRING OUT THE BEAUTY
AND HARMONY OF NATURE.
HERE THE CONCEPTS CONNECTED
TO OUR TRADITIONAL CUISINE ARE BORN.
HAPPINESS IS A SIMPLE THOUGHT
WHEN LOOKING AT THE SEA.

The Staff



RISTORANTE *e* SPIAGGIA

Limited Edition



Tasting Menu

- OUR WELCOME
- SHRIMP SCAMPI TARTARE, BLACK TRUFFLE, POTATOES CREAM WITH BUTTER AND PECAN NUTS.
- SEA SNAILS SHELLLED, CHICKLING PEAS CREAM AND GRILLED ARTICHOCKS IN OIL.
- SCALLOP RISOTTO IN BLACK TRUFFLE SAUCE.
- SWORDFISH, SCAROLA SALAD AND MARINATED CHERRIES.
- PRE DESSERT.
- PRALINE CREAM WITH GIANDUJA, SALTED ALMONDS AND BITTER COCOA SORBET.





PER PERSON 75

OUR TASTING MENU IS INTENDED FOR THE ENTIRE TABLE. SERVICE AND BEVERAGES EXCLUDED. PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES WHEN ORDERING.







The Raw Dishes

	CRUDITÉ: RAW FISH AND SHELLFISH.	40
	SHRIMP SCAMPI TARTARE, BLACK TRUFFLE, POTATOES CREAM WITH BUTTER AND PECAN NUTS.	28
	OYSTERS.	PER PIECE, MARKET PRICE
	SHRIMPS	PER PIECE, MARKET PRICE
	KING PRAWNS	PER PIECE, MARKET PRICE



The Starters

	MEKEREL, ALMONDS AND VEGETABLES IN OIL CELERY.	20
	GRATINATED SCALOPS WITH HERBS AND BLACK TRUFFLE.	PER PIECE, MARKET PRICE
	SEA SNAILS SHELLLED, CHICKLING PEAS CREAM AND GRILLED ARTICHOCKS IN OIL.	20
	FRIED LOCAL PINK SHRIMP WITH MUSHROOM.	20

Pasta and Rice Dishes

	RISOTTO: CHEF'S SUGGESTIONS (ASK TO US)	S.Q.
	SPAGHETTI CACIO E PEPE AND LANGOSTINE TARTAR.	24
	MANFRIGUL EGG PASTA, PURPLE PUMPKIN, GARUSOLI SHELLFISH AND CODIUM SEAWEEED SAUCE.	26
	RICOTTA CHEESE RAVIOLI, MARINATED LANGOSTINE ROASTED CHERRY TOMATOES AND BROAD BEANS	25
	TAGLIOLINI SEA SNAILS SHELLLED RAGOUT WITH AROMATIC FENNEL.	20
	TAGLIATELLE WITH DUCK RAGOUT AND SANGIOVESE SAUCE.	22





Main Courses

ROASTED EEL WITH JUNIPER FLAVOUR AND CHICORY.	32
SWORDFISH, SCAROLA SALAD AND MARINATED CHERRIES.	28
 FRIED LOCAL PRAWNS WITH SHELLFISH SAUCE, FIGS AND FRIGGITELLI CAPSICUM.	26
 MIXED FRIED FISH.	25
ROMAGNA WOOD PIGEON AND CABBAGE KIMCHI.	28

From the Garden

COLD VEGETABLE PLATTER PINZIMONIO.	12
 FRIED FRIGGITELLI CAPSICUM.	10
SAUTEED CHICORY.	8

Desserts

 PRALINE CREAM WITH GIANDUJA, SALTED ALMONDS AND BITTER COCOA SORBET. WE RACCOMANDED: KARUKERA - BLACK EDITION RHUM - VIEUX AGRICOLE. 40 ML..	12 12
 CREAMY LEMON CHEESECAKE, CRUNCHY DRIED FRUIT WITH CUMIN AND RASPBERRY SORBET WE RACCOMANDED: MOSCATO ROSA - KETTMEIR - BY THE GLASS.	12 10
 ALMOND FLAN AND PEACH SORBET WE RACCOMANDED: SAUTERNES 2016 - CASTELNAU DE SUDUIRAUT. BY THE GLASS.	12 9
 MY HOMEMADE CREM ICE CREAM WITH TRADITIONAL PEACHES IN SYRUP. WE RACCOMANDED: MONTICINO ROSSO ALBANA. BY THE GLASS.	10 8
MANDARIN SORBET WE RACCOMANDED: HAYMAN'S GIN EXOTIC. 40 ML.	8 8
LEMON AND SAGE SORBET WE RACCOMANDED VODKA GREY GROOSE. 40 ML.	8 8
PINK GRAPEFRUIT SORBET WE RACCOMANDED LAVICO GIN - BOTANICAL OF ETNA AREA. 40 ML.	8 8

SERVICE CERTIFIED ECOLINE MICROFILTERED WATER 75 CL. STILL/SPARKLING	2.5
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TO CONSULT WINE LIST, SPIRITS AND BEERS, BIRRES.

❄️ IN CASE FRESH PRODUCT IS NOT AVAILABLE, FROZEN WILL BE USED.
FISH INTENDED TO BE CONSUMED RAW IS TREATED WITH PREVENTIVE PURIFICATION IN ACCORDANCE WITH THE PRESCRIPTIONS OF
THE CURRENT LEGISLATIVE REGULATION: EC/853/2004 ANNEX III, SEC. VIII.X, CHAP. III.

- 🌾 CONTAINS GLUTEN. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED
- 🥛 CONTAINS MILK. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.
- 🥚 CONTAINS EGGS. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED
- 🦞 CONTAINS CROSTACEANS. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.
- 🐌 CONTAINS MOLLUSKS. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.
- 🥜 CONTAINS SOY. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.
- 🌰 CONTAINS NUTS. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.

PLEASE INFORM US OF ANY INTOLERANCES OR ALLERGIES AT THE TIME OF ORDERING. PLEASE TELL OUR STAFF ABOUT ANY FOOD AL-
LERGIES OR INTOLERANCES. PLEASE SET YOUR MOBILE PHONES TO SILENT MODE. TO GUESTS WITH CHILDREN, PLEASE BE RESPECTFUL
TOWARDS THE PEACE AND QUIET OF ALL OTHER GUESTS. PLEASE AVOID SMOKING INSIDE THE RESTAURANT.

OUR BREAD, PASTA AND DESSERTS ARE PREPARED EVERY MORNING BY OUR CHEF.

LUNCH: SATURDAY AND SUNDAY 12:15-15 • FROM MONDAY TO FRIDAY 12:15-14:30 • DINNER 19:30-22:30

SERVICE, BREAD, AND PAMPERING 5

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