



**LUNCH**

\* raw materials purchased frozen at origin are highlighted with an asterisk as expected by Article 19, paragraph 9 of Legislative Decree 231/17 and by Annex VI, point 2, of EU Regulation 1169/2011.

Fish products served raw comply with the requirements of Reg. (EC) 853/2004, Annex III, Section VIII, Chapter 3, letter d, point 3 and subsequent amendments

COVERED 1,50 euro



## SAVOURING OYSTER

3 oysters and a GLASS of WINE

17,00 euro

OYSTERS according to the catch  
from 5,00 to 8,00 euro

### TARTARE

Tuna

17,00 euro

Salmon

15,00 euro

RAW RED SHRIMP FROM MAZARA DEL VALLO \*

5,00 euro/cad

BLUE SHRIMP \*

6,50 euro/cad

RAW SHRIMP

6,00 euro/cad

SEA URCHIN

6,50 euro/cad



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## FIRST

RISOTTO OF THE DAY THE CHEF PROPOSES TODAY

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PASTA OF THE DAY THE CHEF PROPOSES TODAY

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Spaghetti Pastificio Armando with cheese, pepper and lime

14,00 euro

THE LIST OF ALLERGENS PRESENT IN THE DISHES AND IN THE PREPARATIONS IS AVAILABLE ON REQUEST.

## SECONDS

SALMON COOKED IN WOK with carrots, zucchini, onion, lettuce and soy	15,00 euro
OUR FRYING of squid * and crispy vegetable julienne	18,00 euro
LIMOUSINE BEEF STEAK 450 g maturation 30 days, served on stone	35,00 euro
LIMOUSINE SIRLOIN STEAK 450 g maturation 30 days, served on stone	35,00 euro
LIMOUSINE DIAPHRAGM 250 g served on stone	18,00 euro
FILLET OF BEEF LIMOUSINE 250 G maturation 30 days, served on stone	28,00 euro
RAW HAM AND BUFFALO MOZZARELLA	13,00 euro

## POKÈ

SALMON Basmati rice, salmon, avocado, pineapple, teriyaki sauce and sesame seeds	16,00 euro
VEGAN Basmati rice, avocado, edamame, yellow cherry tomato, toasted almonds, tofu topped with teriyaki sauce	14,00 euro

## VEGETABLES

GRILLED VEGETABLES	5,50 euro
MIXED SALAD	5,00 euro
SPICED POTATOES	6,00 euro

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# DESSERT *amaze and pamper . . .*

Madeira cream traditional Catalan cream revisited and flavored with sweet Madeira wine	6,00 euro
Liquorice parfait with raspberry powder and thyme crumble	6,50 euro
Pineapple with cinnamon and honey, LOW TEMPERATURE COOKED "Terra" with sage with mascarpone and alchermes ice cream	7,00 euro
Crem caramel with chestnuts with smoked meringue and candied orange	7,00 euro
Coffee, mascarpone and sponge cake the classic tiramisu is our secret	6,00 euro
FRUIT Ananas	6,00 euro
SORBETS & ICE CREAMS	5,00 euro

## MEDITATION WINES

			GLASS	BOTTLE
Sagrantino Collepiano	375ml	ARNALDO CAPRAI	10,00 euro	39,00 euro
"I Capitelli" Passito	375ml	ANSELMI	8,00 euro	32,00 euro
Passito di Pantelleria	750ml	LAGO DI VENERE	6,00 euro	26,00 euro
Gesmino Passito bianco DOP	500ml	PASETTI	6,50 euro	28,00 euro

**THE LIST OF ALLERGENS PRESENT IN THE DISHES AND IN THE PREPARATIONS IS AVAILABLE ON REQUEST.**

In compliance with European regulation 1169/2011, we report the entry into force of the law that obliges the reporting of the presence of allergens in our preparations.  
Depending on the different dishes we offer you can find: garlic, bay leaf, cereals, crustaceans, eggs, fish, peanuts, soy, dairy products, nuts, celery, mustard, sesame seeds, sulfur dioxide and sulphites, lupins or broad beans, molluscs .  
For any information on substances and allergens, you can consult the appropriate documentation that will be provided, UPON REQUEST, by the service personnel.  
Thank you

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