

PAROLE

COASTAL ITALIAN CUISINE

ANTIPASTI

MUSSELS IN WHITE WINE

Sicilian lemon · tomato · red and green
bell pepper.

NORDIC SALMON TARTARE

Nordic salmon seasoned with Sicilian lemon zest
fresh pepper · tender fennel with lemon.

BURRATA WITH FOUR TOMATOES

Fresh cherry tomato · heirloom tomato
sun-dried and roasted tomato
cherry tomato compote · basil.

WAGYU MEATBALL

Neapolitan sauce · ricotta cheese.

BEEF TENDERLOIN TARTARE

Chives · truffle aioli · truffle oil · whole-grain
mustard · artisanal sourdough bread.

BEEF CARPACCIO

Artichoke heart · Grana Padano cheese grated
tableside · anchovy and pesto aioli.

SEA BASS CARPACCIO

Fennel · citrus sauce with olive oil and Dijon
mustard.

INSALATE

CAPRESE

Italian mozzarella cheese · mix of cherry
tomatoes · fresh basil · pesto · olive oil
balsamic glaze.

PAROLE

Spinach · aromatic herbs · olives · peppers
goat cheese · balsamic reduction.

PEAR AND GORGONZOL

Radicchio mix · baby spinach · frisée lettuce
pear · Gorgonzola cheese · caramelized walnuts
roasted peach emulsion · croutons.

CAESAR

Anchovies · Grana Padano cheese
pumpernickel crouton · capers
Eureka lemon.

Each dish is homemade and prepared under the highest hygiene standards. The displayed weights may vary depending on the type of preparation or cooking method. The consumption of dishes containing raw ingredients is at your own risk. Our prices include taxes and are listed in US dollars.

Accepted payment methods: cash, debit, and credit cards (no additional fees).

C-PA 23/12/24

PASTE ARTIGIANALI

NEAPOLITAN-STYLE LASAGNA

Homemade · meat ragù · pomodoro sauce
mozzarella cheese · Grana Padano.

VEGETARIAN LASAGNA

Mushroom and spinach ragù · Gruyère and
Parmesan cheese cream · tomato compote
gratinated Parmesan cheese.

SEAFOOD RISOTTO

Shrimp · salmon · squid · mussels · tuna
Grana Padano cheese.
400 g

TRUFFLE MUSHROOM RISOTTO

Mushrooms (porcini · morel · shimeji · enoki)
Parmigiano cheese · truffle oil.

SHRIMP ORZO PASTA

Shrimp bisque with tomato and
white wine sauce.

SPICY VODKA RIGATONI

Spicy pomodoro sauce · vodka · cream · basil.

DECONSTRUCTED PASTITSIO

Paccheri pasta · slow-braised short rib ragù ·
balsamic vinegar · Gruyère and Parmesan cream
fresh truffle.

SHRIMP AND MOZZARELLA RAVIOLI

With basil and mozzarella · arrabbiata sauce
Sicilian lemon zest.
4 pieces · 220 g

TRUFFLE CARBONARA FETTUCCHINE

Saffron fettuccine · pancetta · Grana Padano
cheese · black truffle oil · black pepper.

LOBSTER LINGUINE

Fresh lobster linguine pasta.

TRUFFLE TAGLIATELLE

PRINCIPALE

SALMON

Cauliflower purée · browned butter · capers
· cancha corn.
270 g

GRILLED OCTOPUS

Pea purée · bell pepper · tomato · olive oil.
300 g

CATCH OF THE DAY

Grilled · served with baby potatoes and capers.
800 g - 1 kg

SALT-BAKED FISH

Chef's exclusive citrus dressing
lemon aioli · capers.

BEEF TENDERLOIN (USDA PRIME)

Grilled · organic baby vegetables.
280 g

RIB EYE (USDA PRIME)

Grilled · fresh rosemary.
400 g

NEW YORK STRIP (USDA PRIME)

EV00 · black pepper · chives · crispy potatoes
smoked salt.
400 g

BISTECCA ALLA FIORENTINA

Flambéed porter · carved tableside.
900 g

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GUARNIZIONI

WOOD-FIRED VEGETABLES

GRILLED ASPARAGUS

ROASTED BABY POTATOES.

DOLCI

MASCARPONE TIRAMISU

Traditional, served tableside.

ALMOND CAKE

Salted caramel · toasted almonds · orange and Amaretto-infused crème anglaise.

PANNA COTTA

Natural vanilla dessert · red berries · raspberry gel · cocoa crumble.

CHOCOLATE COULANT

Chocolate lava cake, served tableside.

CAFFÈ E TÈ

COFFEE

Americano · 240 ml
Cappuccino · 240 ml
Espresso · 50 ml
Macchiato · 40 ml
Double Espresso · 60 ml

RONNEFELDT TEA (BASIC)

Apricot & Almendra · Almond Dreams
Manzanilla · Menta · Morgentau · Dung Ti

RONNEFELDT TEA (SPECIAL)

Green Dragon · Tie Guan Yin · Pau Mu Tan
& Melon · Fancy Sencha · Sencha · Pure Fruit

CARAJILLOS

CLASSIC 120 ml
Chocolate coffee beans · Licor 43 · strawberry

MAZAPÁN 120 ml
Coffee · Licor 43 · Frangelico · Vodka · Tres leches syrup

SPECULAAS 120 ml
Coffee · Licor 43 · Vodka · Speculaas syrup

DE OLLA 120 ml
Cold brew de olla · Licor 43 · Vodka · Sirope de piloncillo

ROSES 120 ml
Coffee · Vodka · Rose and cinnamon syrup

IRISH 120 ml
Coffee · Kahlua · Licor 43 · Jameson Whiskey Cream

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