

ANTIPASTI

APPETIZERS

Dal Mare | From the Sea

Ostriche (D, S) Half-dozen Tia Maraa No.2 oysters from Marennes-Oléron, served with toasted rye bread and salted butter	246***
Carpaccio di Branzino (S) Passion fruit dressing, cucumber pearl and seasonal exotic lettuce	98
Tartare di Gamberi Rosa (D, S) Pink prawn tartare, stracciatella cheese and crispy fried artichokes	110*
Tartare di Tonno (S) Yellowfin tuna, orange dressing, cucumber cream and cress	95
Crudo di Ricciola (S) Marinated hamachi slices, grapefruit dressing, blood orange, black lemon powder and Calvisius sturgeon caviar	120*
Frittura Mista di Paranza (D, E, S) Deep-fried assorted Mediterranean seafood, zucchini chips with lime spicy mayonnaise	155*
Calamari in Guazzetto (A, S) Patagonian squid, datterino tomato, black olive, capers and parsley	88
Insalata di Mare (S) Crisp Mediterranean seafood salad, crunchy vegetables and lemon dressing	108
Cartellate agli Agrumi, Glassate con Mostarda ai Peperoni, Sarde Marinate e Salsa Piccante (D, S) Homemade spiced tarts glazed in capsicum's mustard, marinated sardines and paprika coulis	95

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Dalla Terra | From the Land

Cavolo Verde All'insalata (D, N, V) Crunchy kale, roasted butternut squash, cauliflower, mixed seeds, nuts and pomegranate	78
Carpaccio di Manzo (D, E) Cured beef carpaccio, wagyu emulsion, Parmigiano Reggiano cheese "Vacche Rosse", crispy kale truffle chips, mixed pickled mushroom and black truffle	134*
Crudo di Fassona (E) Tartare of Piedmont 'Fassone' beef with black garlic mayonnaise, capers, quail egg and purple potato chips	108*
Vitello Tonnato (D, E) Slow-cooked veal served with tuna mayonnaise sauce, crunchy vegetables and seasonal lettuce	95*
Panzanella Toscana (VE) Heirloom cherry tomatoes, sourdough bread crunch, pickled red onions, Gaeta olives, basil and white balsamic vinegar	62
La Parmigiana della Bussola (D, V) Baked eggplant parmigiana, fior di latte mozzarella, Parmigiano Reggiano cheese, datterino coulis and basil	80
Fiori di Zucca in Pastella (D, S) Deep-fried buttered zucchini flowers filled with ricotta cheese and anchovies	95
Burrata Pugliese (D, N, V) (Single Sharing) Burrata cheese, marinated heirloom tomatoes with balsamic, basil pesto and oregano. Served with warm Apulian focaccia	84 / 158**

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LA SALUMERIA

ARTISANAL ITALIAN DELI

Sharing antipasti with D.O.P. cured meat and cheeses from our Italian artisans

Lo storico Tagliere di Salumi e Formaggi (D, N, P) single sharing Selection of pork cold cuts with fresh and aged cheeses and homemade vegetable pickles	88 / 134*
Culatello di Zibello IGP (D, P) Thin slice pork culatello with gnocco fritto and stracchino cheese	156**
Mortadella Bolognese IGP (D, P, N) Thin slices of mortadella, grissini bread, aged provolone cheese and pistachio cream	78
Prosciutto di San Daniele DOP (P) Sliced San Daniele ham and cantaloupe melon	110*
Treccia Caprese (D) 250 g treccia of Buffalo mozzarella cheese, roasted heirloom tomatoes, Apulian focaccia and basil	160**

LE ZUPPE

SOUP

Ribollita con Crostino al Pesto (D, N, V) Healthy vegetable soup, basil pesto and bread	66
Zuppa di Pescato con Pane di Grano Tostato (A, S) Southern Italian fishermen soup with red prawns, seabream, red mullet, squid, scallops, mussels, clams and roasted sourdough bread	98

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PASTA

Classic Italian recipes available on request

Bottoni Parmigiana (D, E, V) Home-made bottoni pasta, filled with eggplant, tomato sauce, Grana Padano cheese and basil	95
Ravioli Funghi e Tartufo (D, E, V) Home-made mushroom ravioli with porcini and truffle cream	115
Linguine ai Gamberi (A, S) Linguine "Mancini", Mazara red prawns, fresh datterino tomato and parsley	155**
Spaghetti con Crema di Aglio & Olio, Peperone Crusco e Calamaretti Spillo (D, S) Spaghetti "Felicetti" olive oil, garlic cream, parsley, crusco pepper, topped with sautéed needle squid	120*
Agnolotti del Plin Ripieni di Vitello (A, D, E, N, P) Home-made agnolotti, filled with roasted veal, Parmigiano Reggiano cheese, tossed with butter and sage	110
Spaghettone con Vongole Veraci (A, S) Spaghettone "Mancini" with clams, datterino tomato and parsley	140*
Gnocchi con Salsa Piccante e Nduja (D, S, E, P) Traditional gnocchi pasta tossed in spicy Calabrian tomato sauce and pork nduja	115
Cavatelli al Ragu' di Agnello e Pecorino (A, D) Home-made cavatelli pasta with roasted lamb ragout, pecorino cheese and marjoram	110
Linguine All'astice (A, S) Linguine "Mancini" with Canadian lobster, datterino tomato and basil	260***

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PASTA DA CONDIVIDERE

CONVIVIAL REGIONAL PASTA RECIPES

Recommended for two people

Please allow us twenty minutes for preparation
(Not included in Half Board, Full Board and All-Inclusive package)

Tonnarelli Cacio & Pepe (D, E)	250
Home-made tonnarelli pasta with pecorino cheese and black pepper cream	
Pasta Patate e Provola (D, E, P)	200
Mixed pasta cooked with rich creamy potato, pancetta and provola cheese	
Mezze Maniche alla Genovese (A, D, E)	250
Famous Neapolitan mezze maniche pasta with stewed beef, caramelized onion and 24-month aged Parmigiano Reggiano cheese	
Linguine All'astice (A, S)	485
Linguine "Mancini" with Canadian lobster, datterino tomatoes and basil	

I RISOTTI

Risotto al Pesto e Datterino (A, D, E)	95
Carnaroli rice with basil pesto, roasted datterino tomato and Parmigiano Reggiano cheese fondue	
Topinambur Risotto e Capesante (A, D, E, S)	168**
Carnaroli rice, Jerusalem artichoke purée, topped with seared fresh Atlantic MSC scallops, artichoke chips and sturgeon caviar	
Risotto alla Pescatora Mantecato con Burro al Limone (A, D, S)	150**
Carnaroli rice, Mediterranean seafood, mussels, clams and Mazara red prawns	

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CARNE & POLLAME

MEAT & POULTRY

Filetto di Manzo alla Griglia (A, D) Grilled beef fillet Stockyard 180 g with celeriac purée, honey-glazed baby carrot, parsnip, sautéed chard and wine jus	250***
Lombetto di Agnello al Forno (A, D) Herb breaded New Zealand lamb rack, green fava beans, mint sauce, gratinated artichoke and lamb jus	196**
Costata di Maiale (D, P) Grilled 450 g pork tomahawk with apple compote and braised baby fennel	250***
Polletto alla Diavola (D) Pan-seared corn-fed baby chicken, rustic Agria potatoes, onions, black olives, capers and tomatoes	160
Tagliata di Manzo (D) Grilled 300 g Australian beef rib-eye 'Stockyard' Wagyu grade 6-7, thinly sliced with braised radicchio in 'Acetaia Malpighi' balsamic vinegar. Served with mushroom shavings, crispy rocket leaves, datterino tomatoes and Parmigiano Reggiano "Vacche Rosse" cheese	328**

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SECONDI DA CONDIVIDERE

MAINS MEAT

Recommended for two people

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Grigliata Mista alla Norcina (D, P)	560
Pork tomahawk, skirt steak, coarse-grain spicy sausages and fennel marinated pancetta Served with a selection of two side dishes	
Bistecca alla Fiorentina	650
1.2 kg T-bone Fiorentina style steak Served with roasted potatoes and rosemary infused oil	
Milanese di vitello (D, E)	485
Milanese-style veal rack cooked in brown butter, aromatic herbs, served with aromatic rainbow salad	
Costata di Manzo alla griglia	1,550
Grilled 1.4 kg beef Black Angus beef tomahawk, Served with a selection of three sides and red wine jus, peppercorn sauce and mushroom sauce	

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PESCE & CROSTACEI

MAIN SEAFOOD

Branzino con Friarielli e Crema di Fave Nette (D, S)	195**
Pan-seared line caught seabass, garlic, chili and anchovy sautéed turnip top, fried bread crumbs on fava beans purée	
Polpo alla Plancia (D, S)	210**
Grilled octopus tentacles with potato foam, paprika and deep-fried "friggirelli" green sweet peppers	
Merluzzo ai Peperoni e Patate (D, E, S)	230**
Pan-seared black cod, capsicum coulis, potato carpaccio and black bean purée	

DA CONDIVIDERE

MAIN SEAFOOD

Recommended for two persons

Please allow us 25 minutes for preparation
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Grigliata di Pesce (S)	560
Grilled langoustine, colossal prawns, seabass, octopus, baby cuttlefish, calamari with salmoriglio (Choose your two side dishes)	
Spigola 1.2 kg (A, S)	510
(Oven-Baked or Salt-Crusted) Line-caught seabass served with roasted potatoes, tomatoes, capers and olives	

CONTORNI

SIDES

Glazed baby vegetables Roasted potato and chives Mashed potatoes Garlic & chili broccoli Grilled asparagus Tomato and cucumber salad (D, V)	50
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SELEZIONE DI DOLCI

DESSERT SELECTION

Tiramisù (A, D, E, N)	50
Traditional mousse of mascarpone cheese, layered with Savoyard biscuits previously dipped in Kahlúa-infused espresso coffee	
La Mafalda (D, E, N)	54
Hazelnut parfait with stracciatella, chocolate mousse and praline nougat	
Fondente al Cioccolato (D, E, N)	50
Molten 65% dark chocolate cake with gianduia filling, marinated berries, cocoa crumble and Madagascar vanilla gelato (allow us twenty minutes)	
Affogato al Caffè (D, E, N)	45
Hazelnut gelato, whipped cream, chocolate chips with hot espresso	
Baba Napoletano (A, D, E, N)	60
Neapolitan babà soaked in limoncello with lemon crèmeux, diplomatic cream and candied lemon	
Torta al Formaggio e Frutti di Bosco (D, E, N)	60
Cheesecake with berry coulis	
Lo Strudel della Bussola (D, E, N)	50
Apple strudel made to order with cinnamon sauce, vanilla gelato and almond crumble (allow us twenty minutes)	
Tagliata di Frutta di Stagione (VE)	60
Seasonal fresh fruit platter	

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DOLCI DA CONDIVIDERE

DESSERT TO SHARE

Recommended for two persons
Please allow us twenty minutes

Affogando nel Tiramisu (A, D, E, N) Mascarpone gelato topped with a hot sabayon foam, on a base of Savoyard biscuits dipped in Kahlúa-infused espresso coffee grated Valrhona 75% dark chocolate single origin "Tulakalum"	150**
Sgroppino per Due (A) Lemon sorbet whipped with vodka, limoncello, mint and Prosecco	150**
Selezione di Formaggi Affinati DOP con Noci, Mostarde e Miele (D, N, V) Aged DOP cheeses served with nuts, fruit mustard, jam and honey	92

GELATI AND SORBETTI

2 scoops	32
Choice of: Vanilla / Chocolate / Strawberry / Pistachio Hazelnut / Rocher / Stracciatella (D, E, N, V) Mango / Strawberry / Lemon / Raspberry (VE)	

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