Piccola cucina gourmet

Crostone with whipped butter
and Cantabrian anchovies (1,3,4,7) 8

Steamed bao with crab, lemon mayonnaise,
confit cherry tomatoes (1,2,3) 16

Fassona tartare, egg cream,
warm bread (80 g.) (1,3) 14

Piquillo peppers with Venetian-style creamed cod and
Taggiasca olives (4,9) 8

To share

Jamon Ibérico Patanegra 5J
with pan&tomate (50 g.) (1) 45

Cheeses selection with chutney (7,8) 14

Wagyu-Angus carpaccio (80 g.), warm bread
and mustard (1,3,10) 20

From the sea

(2,4,12,14)

- **Gillardeau Oyster** (Brittany) 8/pc
- **Signature Oyster** (Brittany) 10/pc
- **Creatura Oyster** (Goro Lagoon) 5/pc
- **Po Delta Oyster** 12/pc

Oyster Selection (4 pcs.) 32

Champagne glass and 2 oyster 30

Scampi 8/pc

Mazara del Vallo red prawns 10/pc

Giaveri Caviar 10 gr.*
- Haute cuisine (White Sturgeon Deluxe) 28
- Osietra imperial 42
- Sevruga imperial 58

Complete trilogy tasting (30 gr.) 120

Beluga- Siberian Caviar (10 gr.) 75

** Caviar is served with blinis, Normandy butter, sour cream and potato mousse* (1,2,3,4 7,12,14)