

RISTORANTE
DIPORTISTA
🐟 UN MARE DI PASSIONE 🐟

Menù

Tasting Menu 42

Steamed prawns with passion fruit, edible flowers and basil oil (1, 2)

Linguine with sea bass ragout, Sorrento lemon, anchovy colatura and Sicilian mollicata (1, 4, 9, 14)

Yellowfin tuna with baked fennel, orange, cinnamon and Cointreau (4, 9, 12, 14)



Tasting Menu 37

Fried Milanese anchovies with squacquerone cheese, sun-dried tomatoes, curly parsley chlorophyll (1, 3, 6, 7, 10, 11, 12)

Linguine with mussels, almond powder, and parsley (1, 4, 8, 9, 14)

Shrimp cooked at low temperature with chard, shiitake mushrooms, ponzu sauce and sesame veil (4, 6, 9, 11, 12, 13, 14)



***The drinks are not included in the tasting menus.**



Appetizers

Mussel soup with coconut milk, coriander, ginger, chili and lime (4, 9, 12, 14)	14
Steamed prawns with passion fruit, edible flowers and basil oil (1, 2)	16
Fried Milanese anchovies with squacquerone cheese, sun-dried tomatoes, curly parsley chlorophyll (1, 3, 6, 7, 10, 11, 12)	14
Yellowfin tuna tartare with guacamole and red coral (1, 4, 6, 10, 13)	17
Oysters in “tiradito” with kiwi (14)	18
Mediterranean Crudo (Scampi, Red Prawns, Shrimp and Sea Bass) (2, 4)	35

First dishes

Egg pacchero with prawns, seaweed pesto and toasted pine nuts (1, 2, 3, 4, 9, 12, 14)	17
International Carnaroli Risotto with shrimp, saffron, soy caviar and cress veins (1, 2, 6, 7, 8, 9, 14)	22
Spaghettone with diced tuna, rosemary, orange, black charcoal focaccia powder and smoked Katsuobushi (1, 4, 9, 14)	18
Linguine with sea bass ragout, Sorrento lemon, anchovy colatura and Sicilian mollicata (1, 4, 9, 14)	16

Main dishes

Horse mackerel with watermelon gazpacho and dehydrated olives (4, 9)	22
Shrimp cooked at low temperature with chard, shiitake mushrooms, ponzu sauce and sesame veil (4, 6, 9, 11, 12, 13, 14)	23
Yellowfin tuna with baked fennel, orange, cinnamon and Cointreau (4, 9, 12, 14)	25
Octopus tentacle with heart of palm, sea lettuce and salmoriglio (12, 14)	23
Fried local squid and shrimp gobies (1, 2, 6, 10, 13, 14)	18

Sweets

Raspberry heart with Brisè and rhubarb coulis (1, 3, 6, 7, 10, 13)	8
Chaja uruguayo (sponge, peaches in syrup, meringue, cream, dulce de leche and mint) (1, 3, 6, 7, 10, 12, 13)	8
Mojito and celery parfait (3, 7, 8, 9, 12)	8
Cherry gelée, low-fat yogurt and amaretto (1, 8, 3, 5, 6, 12)	8
Lemon sorbet (3, 6, 7, 8, 12, 13)	6
Pineapple Sliced	7

Soft drinks

Natural water	3	Coca Cola/ Coca Cola zero	3
Sparkling water	3	Fanta	3
Caffè	2	Bread	3 pp

Food allergens

1. GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives.

2. CRUSTACEANS

Marine and freshwater: shrimps, prawns, lobsters, crabs and similar.

3. EGGS AND EGG PRODUCTS

Eggs and products containing them, mayonnaise, emulsifiers, egg pasta.

4. FISH

Food products in which fish is present, even if in small percentages.

5. PEANUTS AND DERIVATIVES

Packaged snacks, creams and sauces in which peanuts are present, even in small amounts.

6. SOY

By-products such as: soya milk, tofu, soya noodles and similars.

7. MILK AND MILK PRODUCTS

Products containing milk: yoghurt, biscuits, cakes, ice cream and various creams.

8. NUTS

Almonds, hazelnuts, common, cashew and pecan nuts, peanuts and pistachios.

9. CELERY

Both in pieces and in preparations for soups, sauces and vegetable concentrates.

10. SENAPE

Can be found in sauces and condiments, especially in mustard.

11. SESAME

Internal seeds used for bread, flour, although they contain them in a small percentage.

12. SULPHUR DIOXIDE AND SULPHITES

Foods in vinegar, oil and brine, jams, dried mushrooms, preserves etc.

13. LUPINS

Present in vegan foods in the form of roasts, sausages, flours and similar.

14. MOLLUSCS

Scallops, razor clams, scallops, mussels, oysters, limpets, clams, tellins, etc.