

C U C I N A



D E L S U D

THE GARDEN OF INFINITE SUNSETS AND
GOLDEN LEMONS.

APPETIZER

LOW-TEMPERATURE COOKED PRAWNS,
COMPRESSED MELON, CITRUS AND PARMA
HAM POWDER, TRUFFLE MAYONNAISE



HERB-MARINATED RED TUNA ON AVOCADO
TARTARE, SERVED WITH PURPLE POTATO CHIPS
AND TOASTED WHITE SESAME SEEDS AND CANDIED LEMON



REEF FISH SASHIMI, PICKLED BEETROOT, FAVA
BEAN PURÉE, GORGONZOLA CREAM AND PARSLEY OIL



TENDER SLOW COOKED RABBIT, GREEN CHARD SAUCE,
POTATO CREAM, SPINACH SALAD, RABBIT'S JUS



PARMA HAM, CREAMY BURRATA, FRIED GNOCCO,
ARUGULA AND CONFIT CHERRY TOMATOES



PANZANELLA SALAD OF RIPE TOMATOES,
FRESH CUCUMBERS, RED ONION, CRISPY BREAD
AND BASIL DRESSING



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SOUP

SEAFOOD SOUP WITH CALAMARI, PRAWNS,
MUSSELS, CLAMS AND GARLIC BREAD



SEARED SCALLOPS WITH ZUCCHINI
CREAM AND BLACK TRUFFLE



FIRST COURSES

TAGLIOLINI WITH SCAMPI TARTARE, LIME,
CAVIAR AND SPIRULINA ALGAE



PACCHERO PASTA WITH BABY OCTOPUS
RAGOUT, CRUMBLED BLACK OLIVES AND PARSLEY OIL



TROFIE PASTA WITH BASIL PESTO,
EGGPLANT TARTARE AND TOMATO



RAVIOLI FILLED WITH SUNDAY RAGÙ, FAVA BEANS,
SUN-DRIED TOMATOES AND GRANA PADANO CREAM



GENTILE SPAGHETTONE WITH SHRIMP, CALAMARI
AND A LIGHT SEA-SCENTED SAUCE WITH CILIEGINO



RISOTTO CARNAROLI WITH PORCINI MUSHROOMS
AND FONTINA D.O.P. , WITH BUTTER AND PARMESAN CHEESE



MAIN COURSES

GRILLED FILLET MIGNON WITH TURNED
POTATO, CHARRED ONION, BÉARNAISE
SAUCE AND BABY SPINACH



WILD-CAUGHT SEA BASS, FRY PICKLED
CAULIFLOWER AND BROCCOLI CREAM



SLOW-COOKED REEF FISH ON A LIGHT
GAZPACHO, PICKLED VEGETABLES



STUFFED RED MULLET WITH BACCALÀ
CREAM AND LIVORNESE SAUCE



LAMB CHOPS WITH EGGPLANT TATAKI,
GINGER SOY SAUCE AND EGGPLANT CREAM



EGGPLANT PARMIGIANA, LAYERS OF FRIED EGGPLANT,
TOMATO SAUCE, MOZZARELLA AND PARMESAN,
BAKED AU GRATIN



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DESSERTS

ALMOND CAKE

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LEMON WITH PINEAPPLE & BASIL SORBET

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CHOCOLATE MORE CHOCOLATE

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FRESH GARDEN

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In case of allergies do not hesitate to inform our restaurant staff, who will help you in your menu choice

ALLERGENS



VEGAN



SESAME SEEDS



VEGETARIAN



LUPIN



GLUTEN FREE



CELERY



CONTAINS ALCOHOL



MOLLUSCS



CONTAINS EGGS



PEANUTS



CONTAINS FISH



MUSTARD



CONTAINS PORK



CONTAINS DAIRY



CONTAINS SHELLFISH



SPICY



CONTAINS NUTS



SULPHUR DIOXIDE
AND SULPHITES



CONTAINS SOY