

GOURMET MENU

Amberjack tartare on strawberry ice crush, almond mousse and finger lime

White asparagus with seaweed pesto and squid

Oil-cooked scampi with purée of peas, broad beans and artichokes

Fagottelli "La Pergola"

Composition of John Dory, squid and red shrimp in citrus fruit steam

Cod with celery sauce and curry crust

Loin of lamb with wild fennel in cereal crust and goat cheese pearls

A fine selection of cheese from the trolley

The sun...

Iced sphere of wild berries on tea cream with crystallized raspberries

10 course menu

€ 245,00

or

Menu without the courses 'Composition', 'Selection of cheese' and 'The sun'

€ 210,00

Appetizers

Crudo of prawns and John Dory on grana padano cream and pepper infusion

€ 52,00

Oil-cooked scampi with purée of peas, broad beans and artichokes

€ 56,00

Squid filled with pink shrimps on infusion of toasted shellfish with turnip tops

€ 52,00

Tuna with tomato variations

€ 54,00

"The fifth quarter"

€ 49,00

Duck foie gras powder with red fruit

€ 52,00

First courses

Creamed artichoke soup with steamed scampi and infusion of artichokes

€ 49,00

Deep-fried zucchini flower with caviar on shellfish and saffron consommé

€ 69,00

Fagottelli "La Pergola"

€ 49,00

Duck tortellini with pine needle infusion and porcini powder

€ 52,00

Wholemeal "maccheroncini al ferretto" with red shrimps, smoked aubergine coulis and croutons

€ 49,00

Spaghetti "cacio e pepe" with white shrimps marinated in lime

€ 49,00

Risotto with olive oil and grana padano, vegetables and scampi "in pinzimonio"

€ 52,00

Main courses

Sea bass... "all'acqua pazza"

€ 65,00

Fillet of John Dory in liquorice crust on almond cream with lemon shrimps

€ 65,00

Lobster on sweet potatoes with vegetables "in pinzimonio"

€ 67,00

Pigeon in woodland scents

€ 59,00

Smoked veal medallion on celery, carrot and tomato powder

€ 59,00

Sirloin steak with vegetable textures

€ 98,00 (for two persons)

Cheese

A fine selection from the trolley

€ 28,00

All fish served raw has been subject to blast chilling (Reg.CE 853/04)

Guests with allergies or dietary restrictions are kindly requested to refer to the service staff for assistance (EU Reg. 1169/2010)