

GOURMET MENU

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

Marinated crustaceans with sweet pepper and jam of onions from Tropea

Pinzimonio 2017

Fagottelli "La Pergola"

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

Cod on kidney beans and iced parsley snow

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

A fine selection of cheese from the trolley

Variation of coconut, banana and lime

Iced sphere of red fruit on tea cream with crystallized raspberries

10 course menu

€ 245,00

or

Menu without the courses 'Composition of John Dory', 'Selection of cheese'
and 'Variation of coconut, banana and lime'

€ 210,00

Appetizers

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

€ 52,00

Marinated scampo on cucumber and apple with aniseed gelatine

€ 59,00

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 with cherries and spiced crispy quinoa

€ 55,00

First courses

Liquorice consommé on sweet pepper cream with squid and lime

€ 49,00

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

€ 69,00

Fagottelli "La Pergola"

€ 49,00

Basil tortellini with freeze-dried mozzarella and tomato salad water

€ 49,00

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 scampi, lime and ginger

€ 53,00

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)