



*about spring season ...*

*"Is the spring coming?" he said.*

*"What is it like?"...*

*"It is the sun shining on the rain and  
the rain falling on the sunshine..."*

*— Frances Hodgson Burnett, The Secret Garden*



To start ...



## Meat

Cold cuts and fried dumpling

15

Soft boiled eggs in bread crust with artichokes  
Giudia-style and light bagna càuda

12

Revisited eggplant Parmigiana

10

Saffron pear with goat cheese mousse,  
crispy bread wafer and black pepper

14

Tasting of cheese and jam pairings

## Fish

Polenta and Vicenza-style cod  
with Borretan onion

13

Shrimps tartare with citronette dressing  
and stuffed pumpkin flower in batter

15

Pumpkin pureed soup with American scallops

14

Tuna roast-beef with berries,  
lime and EVO { extra virgin olive oil }

12



# Starters



## Meat

Risotto with asparagus, bacon and quail eggs

14

Saffron pistils risotto with ossobuco

22

Whole-wheat maccheroni with cacio cheese and pepper sauce,  
flakes of dry tomato and extra dark chocolate shavings

12

Pappardelle with deer ragout and black summer truffle

16

## Fish

Cuttlefish ink spaghetti with bisque, Mazzara del Valle red  
prawn crudité and topinambur chips

17

Calamarata pasta with scampi,  
Piennolo del Vesuvio tomatoes and basil

15

Garganelli pasta with seafood and carbonara sauce

16

Risotto with clams, salmon carpaccio and fresh spinach

15



# Main courses



## Meat

Sliced tataki beef with Greek sauce

18

Wellington-style pork tenderloin and beet-squeeze

14

Calf cheek with flattened potato

16

The classic Milanese-style cotoletta

19

## Fish

Mixed fried squids and prawns

16

Soya marinated tuna with endive,  
raisins and pine nuts

19

Salmon glazed with honey and thyme, celeriac cream  
and crispy asparagus

16

Octopus tentacle and roasted squid  
with tomato soup and fried bread

15



# Sides



Porcini mushrooms

6

Fried artichokes

5

Chard

4

Sautéed spring vegetables

4

Baked potatoes

4

French fries

4



# Grill



## Meat

Irish Fiorentina 1,200 gr	50 €
Irish rib-eye steak 500 gr	24 €
Mixed grill { for 2 people }	48 €
Mixed grill 300 gr	18 €
Mixed grill 300 gr	22 €
New Zealand lamb chops	20 €

## Fish

Fresh fish of the day	14 €
Shrimps { 8 pieces }	15 €
Grilled quid	14 €
Grilled fish { for 2 people }	50 €

*Our suppliers use the rapid on-board freezing method, maintaining high quality standards and fishing takes place through fixed harvesting nets*



# Desserts



Revisited mimosa cake with chantilly cream,  
pineapple and sponge cake

6

Soft biscuit with sweet ricotta mousse and  
hot English cream

6

Pear and chocolate cake with vanilla sauce

5

Millefoglie cake with liquorice cream,  
elderberry and mint sauce

7

Revisited Tiramisù

6

Wild berries salad

7

