

THE GRAND PLATEAUX

RED PRAWNS FROM MAZARA DEL VALLO, SMALL SCAMPI, LOCAL PRAWNS, PINK SHRIMP, LOCAL MANTIS SHRIMP, CUTTLEFISH CARPACCIO, ROSEMARY-FLAVORED RED MULLET, TUNA, AND SOLE.

		€	39
CAVIAR: served with our homemade brioche bread, blinis, egg yolk, normandy butter, steamed potatoes, and sour cream.			
► PRUNIER CAVIAR SELECTION CAVIAR HOUSE	20 GR.	€	60
► OSCIETRA CAVIAR SELECTION CAVIAR HOUSE	30 GR.	€	135
► BELUGA CAVIAR SELECTION CAVIAR HOUSE	30 GR.	€	230

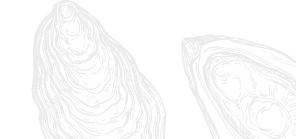
RAW DISHES

TUNA TACOS TUNA TARTARE SERVED IN THREE TACOS WITH SPROUTS, CANDIED GREEN TOMATOES, SEAWATER SAUCES, PINK SAUCE AND YOGURT MAYO		€	22
RED PRAWNS CARPACCIO BLACK TRUFFLE, ALMOND CREAM, GREEN APPLE, AND SPROUTS.		€	22
RAW SCAMPI ASK THE STAFF FOR PRICING.		S.Q. •	- S.M
CARABINEROS	180 GR.	EACH €	44



OYSTER TASTING

LA PLEIADE POGET (FRANCE) 2 PCS LA ROYALE BY DAVID HERVE CHARENTE MARITIME (FRANCE) 2 PCS OYSTER REGAL LA SELECTION "OR" LA FAMILLE BOUTRAIS





8

(IRELAND) 2 PCS

OYSTER LA PERLA DEL DELTA (ITALY)

OYSTER REGAL LA SELECTION "OR"



EACH €

LA FAMILLE BOUTRAIS (IRELAND)	EACH €	10
TO SHARE		
CANTABRIAN ANCHOVIES NARDIN WITH BURRATA, TOASTED BREAD, AND FRESH TOMATO.	€	22
CETARA ANCHOVIES ARMATURE BUFFALO BURRATA, ROASTED ARTICHOKES IN OIL, AND HOMEMADE PIZZA BREAD.	€	22
PATA NEGRA CINCO JOTAS "50 GRAMS OF WELL-BEING" 100% BELLOTA IBERIAN HAM WITH GUTTIAU BREAD, TOASTED BREAD, AND TOMATINA.	€	29
UPSTREAM SMOKED SALMON OUR HOMEMADE BRIOCHE BREAD AND NORMANDY BUTTER, "THE PRESTIGIOUS SALMON BY CLAUDIO CERATI, RAISED IN THE OPEN SEA WITHOUT PRESERVATIVES OR FEEDS."	€	38
MARINATED SARDINES TOASTED HAZELNUTS, PECORINO, MINT, AND LEMON ZEST.	€	17
PISARONI PICKLED VEGETABLES WITH GUTTIAU BREAD AND OUR TOASTED MULTIGRAIN BREAD.	€	16

SHELL FISH

ROASTED PRAWNS WITH FLAVORED BREAD BRINED WITH SEAWATER, BAY LEAF, PARSLEY, AND LEMON.

CARABINEROS WITH GARLIC, OIL, AND CHILI.

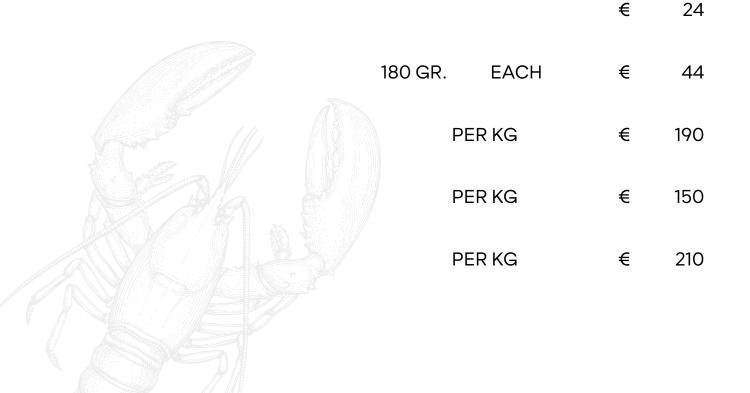
LOBSTER CATALAN STYLE

LOCAL LOBSTER CATALAN STYLE

KING CRABS CATALAN STYLE



PACCHERO



► WITH LOCAL LOBSTER	(HALF LOCAL LOBSTER)	€	26
► WITH LOBSTER	PER KG	€	190
► WITH LOCCAL LOBSTER	PER KG	€	150
► WITH KING CRABS	PER KG	€	210

FROM THE LAND

FREE-RANGE ROOSTER	€	24
GRILLED WITH BBQ SAUCE AND ROASTED NEW POTATOES WITH ROSEMARY.		

GOURMET PIZZAS

PATA NEGRA PIZZA 50 GR. "CINCO JOTAS" BURRATINA AND ROASTED GRAGNANO ARTICHOKES.	€	29
RED PRAWN PIZZA FROM MAZARA MAZARA RED PRAWNS, STRACCIATELLA, PISTACHIO, MOUNTAIN HERBS, AND LEMON ZEST.	€	22

SIDE DISHES

ALL BREAD IS MADE IN-HOUSE WITH ALL THE LOVE NEEDED TO MAKE YOU FEEL AT HOME	COVER CHARGE	€	3
THE KING OF ICE CREAMS ASK THE STAFF FOR FLAVORS.	Prat Providence	€	9
DESSERT			
AROMATIC SALAD MIX SELECTION OF WILD HERBS AND SPROUTS FROM ALTO ADIGE WITH BERRIES, OSMOTIC GREEN APPLE, CUCUMBERS, CANDIED L	EMON, AND RADISHES.	€	12
IL PINZIMONIOETTO		€	12
THE GRAND PINZIMONIO SELECTION OF SEASONAL FRUITS AND VEGETABLES.		€	24

DEPENDING ON MARKET AVAILABILITY, SOME PREPARATIONS MAY USE FRESH, FROZEN, OR SELF-FROZEN INGREDIENTS. FISH INTENDED TO BE CONSUMED RAW OR PRACTICALLY RAW HAS UNDERGONE FREEZING TREATMENT AGAINST ANISAKIS IN COMPLIANCE WITH EC REGULATION 853/2004. ALLERGENS: OUR STAFF IS AVAILABLE TO PROVIDE, UPON REQUEST, ANY INFORMATION, INCLUDING WRITTEN DOCUMENTATION. THE SERVICE STAFF IS NOT RESPONSIBLE FOR GLUTEN OR OTHER ALLERGY CONTAMINATION.