



RAW BAR

MAZARA PRAWNS CARPACCIO (CRU)	135
Thinly sliced Red Mazara prawns carpaccio with lemon and olive oil	
TARTARE THON ROUGE MIREPOIX (F, S)	120
Tuna tartare with smashed potatoes	
OUR SELECTION OF CAVIAR (D, E, F, G)	
Beluga 50gr / 125gr / 250gr	1 900 / 4 500 / 8 450
Osciètre 50gr / 125gr / 250gr	1 050 / 2 550 / 5 500

CATCH OF THE DAY

KING CRAB (CRU), open fire grilled	120/100g
LOBSTER (CRU), open fire grilled	80/100g
MAZARA PRAWNS (CRU), open fire grilled	120/pc
LANGOUSTINE (CRU), open fire grilled	220/pc
CARABINEROS (CRU), open fire grilled	280/pc
SOLE, open fire grilled or mugnai	80/100g
SEABASS, open fire grilled or guazzetto	60/100g
FISH OF THE DAY, open fire grilled or guazzetto	85/100g

PRIMI

TAGLIOLINI LOBSTER or CRAB (CRU, G)	80/100gr or 120/100gr
With cherry tomatoes and fresh basil	
WAGYU RAGOUT FETTUCCINE (C, D, E, G)	150
Homemade fettuccine with slow-braised Wagyu beef charred tomato	
GNOCHETTI WITH MAZARA PRAWNS (CRU, G)	280
Homemade potato gnocchetti with cherry tomatoes and Mazara prawns	
FLAVIO'S PENNE or SPAGHETTI (C, D, G, V)	90
With cherry tomatoes, garlic, olive oil, chilli, and fresh basil	
SPAGHETTI ALL'ASSASSINA (G, D, E, MOLL, C)	130
Homemade Spaghetti with spicy tomato sauce and baby squid	

SIGNATURE DISHES

HEARTS OF ARTICHOKE (LUP, MUST, V)	95
Lightly blanched and roasted	
SEABASS CARPACCIO (F)	95
Thinly sliced seabass with lime zest and glasswort	
CATALANA SALAD (C, CRU, MUST)	
King Crab	120/100g
Lobster	80/100g
SPAGHETTI VONGOLE (G, MOLL)	160
Spaghetti with Mediterranean vongole	
SALT CRUST SEABASS (D, F, G)	880
Whole Mediterranean sea bass baked in a fragrant herb crust	

STARTERS

WAGYU BROCHETTES (D)	190
Japanese Wagyu skewers with charred pearl onions	
FRIED CALAMARI (D, G)	100
Crispy fried calamari	
WAGYU BEEF TACOS (G)	110
Hand-cut wagyu beef with sweet chili and soy sauce, served in a crispy corn shell	
BURRATA (D)	110
Burrata with cherry tomatoes	

PRIME CUTS

DRY-AGED WAGYU TOMAHAWK - 1.2kg (D, G, SULP)	870
OLIVE WOOD WAGYU RIBEYE - 300g (D, G, SULP)	350
COTE DE VEAU À LA MILANESE (D, E, G)	430

SIDES

ROASTED PEPPERS IN OLIVE OIL (V)	65
WILTED FIRE-TOUCHED SPINACH (V)	65
GRILLED VEGETABLES (V)	65
OUR SPECIAL STEAMED POTATOES WITH CAPERS (V)	65
LES ALLUMETTES - THINLY SLICED FRENCH FRIES (D, V)	65
TRILOGY OF TOMATOES (G, S, SULP, V)	65

SALADS

QUINOA SALAD (N, V)	90
Quinoa salad with macadamia nuts, and dried cranberries	
ENDIVES WITH OUR SECRET DRESSING (E, F, TN, V)	90
With raisins and caramelized pecan nuts	

TASTE OF THE AEGEAN (D, MUST, TN, V)	115
Red endives, black olives, feta cheese, cherry tomatoes, cucumber, and pecans	

CHEF SPECIAL

TAGLIOLINI CATCH OF THE DAY (G)	220
With cherry tomatoes and fresh basil	

PAELLA DE LA MER (CRU, F, MOLL)	1 250
Bomba rice with saffron, shellfish broth, mussels, clams, lobster, and jumbo shrimps	

LES DOUCEURS

SORBET	60
Lemon	
Pear	
ICE CREAM (D, E, TN)	60
Vanilla	
Pistachio	
Chocolate	
Gianduia	
Hazelnut	
TORTA DELLA NONNA (G, D, TN)	70
LEMON TART (G, D)	70
CHOCOLATE MOUSSE (D, E)	70
PISTACHIO FLAN (D, E, G, TN)	70
MIXED BERRIES CREAM TART (D, E)	70

