



DINNER

Daily Menu 1

Extra Sweet Prosciutto Crudo from Parma
Seppie in Tecia with Grilled Polenta
Selection of House Cakes or Ice Cream

Daily Menu 2

Puntarelle Salad with Anchovies
Spaghetti with Branzino
Selection of House Cakes or Ice Cream

Today's Special

Roast Barbary Duck with Broccoli and New Potatoes

Yotto Selection

New Sashimi Salmon with Wasabi Soy seared with Olive and Sesame Oil
New Sashimi Beef with Yuzu Ponzu seared with Olive and Sesame Oil
Red Prawns with Olive Oil and Lemon
Tuna Tataki Salad with Tosazu Dressing
Japanese Style Fried Dover Sole with Mix Salad and Tartar Sauce
Scampi Tempura with Creamy Wasabi Sauce
Black Cod with Miso and Ginger Stem

Classics

Pasta e Fagioli (Venetian Bean Soup)
Baked Thin White Tagliolini with Ham
Risotto Primavera
Rice Pilaf Alla Valenziana
Scampi Alla Thermidor with Rice Pilaf
Calf Liver alla Veneziana with Polenta
Veal Chop alla Milanese
Chicken Curry with Rice Pilaf
Beef Carpaccio with Puntarelle
Steak Tartar with Mixed Salad

Salads and Sandwiches

Chef's Salad
Chicken Salad
Croque Monsieur
Club Sandwich
Scottish Sirloin Hamburger with French Fries

Desserts

Lemon Meringue
Vanilla Meringue
Pear Tart
Peach Pie with Mascarpone Sauce
Crema Antica
Tiramisu
Fruit Plate
Mix Sorbets: Mango, Yuzu, Raspberry
Chocolate Cake
Chocolate Ice Cream
Vanilla Ice Cream alla Minute (To Share)

Coffee by: Segafredo Zanetti



A LA CARTE MENU Appetizers and Salad

Buffalo Mozzarella with Datterini Tomato and Black Olives
Stracchino Cheese with Grilled Asparagus
Cucumber, Avocado, Cherry Tomatoes and Sweet Corn Salad
Lentils and Mix Vegetables Salad
Asparagus and Beetroot Salad with Goat Cheese
Artichokes and Avocado with Shaved Parmesan
Puntarelle Salad with Anchovies
Extra Sweet Prosciutto Crudo from Parma
Prosciutto Cotto with Mozzarella
Bresaola with Shaved Parmesan
Thin Slices of Veal with Tonnato Sauce and Capers
Mortadella with Cornichons
Smoked Scottish Wild Salmon
Special Octopus and Scampi Salad
King Crab with Olive Oil and Lemon
Tuna Tartar
Fried Calamari with Tartar Sauce
Scampi and Cannellini Beans
Baccala' Mantecato
Aubergine alla Parmigiana
Fondi di Carciofi In Tecia
Caviar Imperial Gold Osietra (100gr.)

Soups, Pastas and Risotti (All our Fresh Pastas are Home Made)

Minestrone Soup
Soup of the Day
Pappa al Pomodoro
Spinach and Cheese Cannelloni with Zucchini
Tagliarelle al Pesto
Spaghetti with Branzino
Potato Gnocchi with Gorgonzola
Green Tagliarelle with Tomato Sauce and Basil
Pappardelle with Sausage
Tagliarelle all'Amatriciana Bianca
Paccheri alla Genovese
Rigatoni alla Bolognese
Tagliardi with Veal Ragú
Tortellini with Panna Prosciutto e Piselli
Veal Ravioli alla Piemontese
Risotto of the Day
Uovo in Raviolo with White Truffle
White Truffle from Alba (price per Portion)

Main Courses

Dover Sole with Artichokes
Chilean Sea Bass alla Carlina
Monkfish with Zucchini
Sea Bream with Lemon and Capers
Seppie in Tecia with Grilled Polenta
Roast Wild Sea Bass with Cherry Tomatoes and Black Olives (For Two)
Oven Roast Chicken alla C London
Boneless Chicken Spezzatino alla Pizzaiola
Veal Kidney with Risotto alla Milanese
Veal Farfalle with Lemon Sauce and Rice Pilaf
Lamb Chops
Veal Chop with Butter and Sage
Wagyu Fillet of Beef alla Rossini

From the Grill

Whole Dover Sole
Alaskan King Crab
Chilean Sea Bass
Scottish Salmon
Branzino
Corn Fed Chicken
Wagyu Rib Eye Tagliata
Wagyu Beef Fillet Tagliata

A discretionary 15% Service charge will be added to your bill. Should you have any question about the menu or any allergy and intolerance concern please ask a member of the staff.