

GIANCARLO PERBELLINI'S FAVORITES

Fritto di Calamari e Gamberi alla Carbonara Deep Fried Squid and Prawns, Egg Emulsion and Pork Pancetta	178
Polpo, Patate e Tartufo Grilled Octopus, Potatoes and Truffle	188
Calamarata, Astice e Burrata "Calamarata" Pasta, Lobster and Burrata Cheese	238

Spaghetti Chitarra e Tartufo ^ Homemade Spaghetti Chitarra and Black Truffle	208
Dentice, Crema di Patate e Guazzetto ai Crostacei Red Snapper, Parsley Mashed Potatoes and Shellfish Broth	278
Costoletta di Vitello Veal Cutlet with "Porcini" Mushrooms	298

ANTIPASTI / STARTERS

Small/Big

Insalata Sanremo Mixed Seasonal Salad, Fresh Tuna, Quail Egg, Green Beans and Black Olives, Lemon Dressing	128/188
Insalata della Casa* Seasonal Salad, Bufalo Mozzarella, Olives Grilled Tomatoes, Balsamic Dressing	98/158
Tagliere Misto Chef Choice of Italian Charcuterie, Pickles, Cheese and Tomato Bruschetta	158/208
Crema di Funghi* Wild Mushrooms Soup	138
Caprese di Burrata* Burrata Cheese, Cheery Tomatoes and Basil	148
Ostriche Six Pieces of Fine de Claire Oysters	178
Fritto di Calamari e Gamberi alla Carbonara Deep Fried Squid and Prawns, Egg Emulsion and Pork Pancetta	178
Polpo, Patate e Tartufo Grilled Octopus, Potatoes and Truffle	188

PRIMI / PASTA

Spaghetti al Pomodoro* Organic Spaghetti, Fresh Tomato Sauce, Basil and Parmesan Cheese	168
Risotto, Granchio e Pistacchio Risotto, Soft-Shell Crab and Pistachios	238
Spaghetti Chitarra e Tartufo ^ Homemade Spaghetti Chitarra and Black Truffle	208
Calamarata, Astice e Burrata "Calamarata" Pasta, Lobster and Burrata Cheese	238
Linguine, Aglio, Olio e Gamberi Rossi Linguine, Garlic, Oil and Red Prawns	218
Lasagna....a Modo Nostro Our Style of Homemade Spinach Pasta with Beef Ragu' and Parmesan Sauce	178

SECONDI / MAIN COURSE

Parmigiana di Melanzane* Eggplant, Tomato Sauce and Mozzarella	178
Dentice, Crema di Patate e Guazzetto ai Crostacei Red Snapper, Parsley Mashed Potatoes and Shellfish Broth.	278
Merluzzo in Crosta di Olive, Patate al limone e Puntarelle Cod Fish in Olive Crust, Lemon Potato Cream and "Puntarelle" Chicory	248
Maialino Croccante Crispy Suckling Pig, Wild Mushrooms, Potatoes and Liquorice	288
Bistecca di Manzo Roasted Rib-eye, Red Wine Sauce (13 oz)	328
Costoletta di Vitello Veal Cutlet with "Porcini" Mushrooms	298

CONTORNI / SIDES

Roasted Potatoes*	68
Mediterranean Roasted Vegetables*	68
Gratinated Broccoli *	68

DOLCI / DESSERTS

Frutta* Chef Selection of Fresh Fruit	78
Formaggi * Chef Selection of Italian Cheese	98
Tiramisù ^ Soft Mascarpone Cream, Espresso Coffee and Chocolate	78
Carpaccio di Ananas e Gelato al Cocco* Pineapple Carpaccio and Coconut Ice-cream	78
Crema Brûlée alla Ricotta e Fragole* Ricotta Cheese Crema Brûlée and Strawberry Sorbet	78
Affogato al Caffè ^ Vanilla Ice-Cream Soaked in Espresso Coffee	78
Semifreddo Pistacchio, Lampone e Yogurt ^ Pistachio Parfait, Raspberry and Yogurt	78
Millefoglie, Pere e Cioccolato ^ Puff pastry, Pears and Chocolate mousse	78
Gelato^ e Sorbetto* Our Daily Homemade Ice Cream and Sorbet	78