

d'Amore

by Italo Bassi

-CRUDO-

Daily fish tartare 32 €
Marinated egg yolk, corsican citrus fruit, lingue di gatto

Daily fish Carpaccio 28 €
Marinated with lemon, summer vegetables, basil seeds sauce vierge

Carloforte crudo tuna 26 €
Tataki style, olive tapenade, tomato heart, greek basil and yellow tomato gazpacho

Red tuna tartare 26 €
Served with a dill oil tile, mixed green leafs, walnut vinaigrette, horseradish cream cheese

Cuttlefish tagliatelle 30 €
“Pizzaiola” style, marinated San Marzano tomato cream, mozzarella milk, oregano, capers and spring onion

-CAVIALE ITALIANO-

*Italian caviar selected by Chef Italo Bassi. 100% natural, without additive or preservative, exceptional caviar from Pisani Dossi in Italy.
Served with sour cream, red onion brunoise, and blinis*

SIBERIAN		OSETRA	
10 grammes	70 €	10 grammes	90 €
30 grammes	210 €	30 grammes	270 €
50 grammes	350 €	50 grammes	450 €

-PIATTI FREDDI-

Raw Ham Plate 26 €
Zuarina house Parma DOP ham

Italian Charcuterie 19 €
Selection of three according to availability

Beef "Battuta" Mille-feuille 25 €
Crisp pastry, "battuta," lovage mayonnaise, capers, Taggiasche olives, and ricotta salata

Bruschetta with Tomato Carpaccio 19 €
Cœur de Bœuf Tomato and raviggiolo cream with marinated anchovies in Genovese pesto

Gourmet Focaccia 22 €
Seasoned with Parma ham, burrata, and candied tomatoes

Vegetables Pinzimonio 12 €
Crunchy fresh honey and vinegar pickled vegetables and "giardiniera"

"Bufala Flower" 34 €
Served with a mosaic of tomatoes and Modena balsamic vinegar

-PIATTI CALDI-

Fried ravioli 20 €
Stuffed with bolognese, to be dipped in roasted nutmeg bechamel foam

Potato Cappuccino 14 €
Beef polpette and thyme-stewed onion

“Spaghetti alla chitarra” 46 €
Light pecorino cream with fresh truffle pearls and slices

Ravioli del Plin 29 €
With ricotta and carbonara Sabayon

Gnocchetti “cacio e pepe” 31 €
Prawn carpaccio, trout eggs

Risotto al salto 38 €
Saffron risotto with prawns, cuttlefish, octopus and its warm emulsion

Caviar Tagliolini
With mild butter and shallots, exceptional caviar from Pissani Dossi in Italy

TO CHOOSE

SIBERIAN		OSETRA	
10 grammes	87 €	10 grammes	107 €
30 grammes	227 €	30 grammes	287€
50 grammes	367 €	50 grammes	467€

-DOLCI-

Panettone Mille-feuille 16 €

With ice cream, whipped cream, and hazelnut crumble

Profiterole 16 €

Flavored with Corsican citrus, served hot and cold, praline and cocoa sauce

Tiramisu 16 €

Light mascarpone Bavarian, crispy biscuits, arabica espuma

Magnum 14 €

Homemade, dark chocolate and salted caramel, seasonal fruit coulis