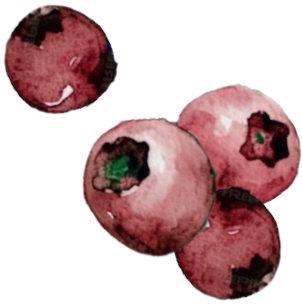


TO START



Pata Negra served with
tomato bread (1)
45 €

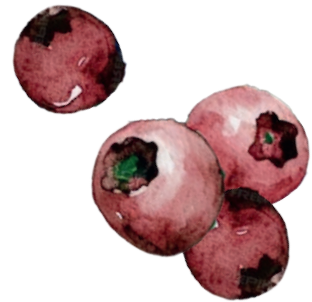
Fassona beef "ITALY" (6)
38 €

Lattuce, Parmigiano Reggiano
"Vacche Rosse" and olives (7)
26 €

Oysters (14)
8 € / pz.

Tomato salad
"Petra Segreta"
25 €

Hummus served with red turnip tartare (11,3)
25 €



Local fish carpaccio, strawberries
and aromatic herbes (4,6)
40 €

Warm Tagliatella with local
cuttlefish and spinach (1,4)
35 €

"Fisherman's" Fregula (1,2,4,7,9)
35 €

Ravioli with mascarpone and
lemon filling blue lobster and
tarragon (1,2,7)
50 €

Fried calamari, courgettes and
zucchini flowers (1,3,14)
40 €

FIRE AND FLAMES

Aubergine with mint (1,6)
35 €

Local fish, shellfish and seafood soup
(1,2,4,9,14)
50 €

Angus Entrecote seasonal
side dishes (9)
50 €

Blue Lobster Catalan
(for 2 people) (2,9,10)
180 €

Sardinian pork ribs and
grilled peppers (10)
40 €

DESSERT

Cherry ice cream, meringue and
pop corn (3,7)
18 €

Basque cake with fruit (1,3,7)
18 €

Banoffee, banana and caramel
(1,3,7)
18 €

Tiramisù (1,3,7)
18 €



TERRAZZA DEL MIRTO
BISTROT

PREZZI IVA INCLUSA - COPERTO 5 €

In caso di allergie alimentari vi preghiamo di consultare il personale di sala.

Il pesce crudo, marinato, affumicato e freddo e le paste fresche ripiene presenti nei nostri menù, vengono bonificate ed abbattuti di temperatura a -20 gradi secondo la normativa europea vigente (CE853/2004).

Allergen table:

1 Cereals and derivatives; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts;
6 Soy; 7 Milk; 8 Nuts; 9 Celery; 10 Mustard;
11 Sesame; 12 Sulfur dioxide and sulphites; 13 Lupins; 14 Molluscs