



# THE 'MARE' COLLECTION

A refined collection of premium, sustainably sourced seafood and fresh fish, inspired by the Italian coasts. My focus is on elegant dishes that celebrate the sea's bounty. To guarantee peak freshness, all final cooking is done à la minute. Due to the delicate nature of some stocks and components, essential elements are prepared in my kitchen prior to arrival (e.g., concentrated fish fumet, specific sauces).

## ANTIPASTI (STARTERS):

### SOUTE' DI COZZE | 28

Fresh mussels gently sautéed in white wine, garlic, and fresh parsley, served with toasted bread slices to soak up the flavorful broth.

### INSALATA AI FRUTTI DI MARE | 32

*My most complete cold appetizer. Octopus, calamari, and prawns are Sous-Vide cooked for perfect tenderness. Tossed with crisp green leaves and dressed with my homemade Celery Mayonnaise. Finished with fresh lemon zest.*

### COCKTAIL DI GAMBERI | 32

*Tender prawns served on a bed of fresh lettuce, dressed with a delicate, homemade lemon cream sauce. Finished with bright Salmon Roe for a refined touch.*





## PRIMI (FIRST COURSE):

### LINGUINE ALLE VONGOLE | 32

Al dente linguine tossed with fresh clams, garlic, and a delicate emulsion. Enriched with sun-dried tomatoes and fresh parsley for a Mediterranean touch.

### RISOTTO AI FRUTTI DI MARE | 35

Carnaroli rice slowly simmered with rich, house-made fish fumet and a generous mix of fresh seafood (prawns, calamari, mussels). Prepared à la minute in your kitchen for perfect, creamy consistency

### GNOCCHI AGLI SCAMPI | 38

*My Signature Pasta Dish. Tender gnocchi tossed in a rich, reduced scampi sauce. The dish is sealed with a golden bread crust and baked in a traditional terracotta dish, creating a spectacular, flavorful presentation.*





## SECONDI (MAIN COURSE):

### FRITTURA DI CALAMARI SPICY | 38

*Fresh calamari lightly battered and fried until perfectly crisp, seasoned with a subtle spice blend. Served alongside delicate, crunchy zucchini chips and a rich, homemade garlic mayonnaise for dipping.*

### TONNO SCOTTATO | 42

*Premium, sushi-grade tuna fillet quickly pan-seared to achieve a perfect, crisp crust and a rare, tender center. Finished with fresh aromatic herbs and the highest quality DOP extra virgin olive oil and a delicate Balsamic cream Vinegar.*

### SPIEDINI DI PESCE | 40

*Skewers featuring fresh salmon, succulent shrimp, and tender squid rings, coated in a crunchy gratin of lemon, garlic, and parsley. Served alongside a smooth, comforting seasonal vegetable velouté.*







## DOLCI (DESSERT) OPTIONAL:

### THE TIRAMISU' SHOW | 20

Traditional and classic Tiramisú assembled directly at your table by the Chef, with fresh Mascarpone cream and Moka Coffee

### PANNACOTTA | 14

A creamy dessert silky-smooth texture, served with a vibrant homemade compote of seasonal wild berries. A light and elegant finale to your meal.

### TORTA AL PISTACCHIO | 18

*My light and fluffy homemade yogurt cake, topped with a rich, vibrant pistachio glaze and finished with a dusting of delicate vanilla sugar. A fresh and elegant artisanal dessert.*