

Sharing Plates (€14)

Mini Fish Tacos (fish of the day)

Sautéed Vongole Verace, aglio, olio, peperoncino
(Verace means real!)

Mixed Bruschettas: Tomato, Burrata Basil and Peppers,
Beet and Goat Cheese

Croquetas de Jamón

Les Accras de Fernante!

Assiette Charcuterie: Jamón Ibérico, Culatello di Zibello,
Bresaola, Salame Finocchiona, and lardo di Colannata
served with Celeri Remoulade

The Chef's Dozen: Accras Croquetas,
Tacos, Bruschetta (€39)

Soups

Traditional Gazpacho, garnished with peppers,
cucumber and croutons €17

Soupe de Poissons Frais des Caraïbes en croûte dorée
et ses garnitures (rouille, croutons, fromage) €25

Foie-gras and truffle soup « VGE »
In Honor of Paul Bocuse €52

Appetizers

Traditional Vitello Tonnato €21

Burrata d'Andria with Roasted Eggplants,
marinated tomatoes, Hazelnut €23

Grilled Octopus skewer, Gallega style €28

[Artichoke, NAME?]: Globe Artichoke alla Romana,
filled with Barigoule artichoke and pecorino salad €26

Fritto Misto. Light as air fried rouget,
squid, local fish, zucchini, aubergine, prawns
with homemade tartar sauce €27

Lobster and fresh avocado salad on our lievito
madre bread €38

Crudo

Fine des Claires Oysters (6) €28

Red Sicilian Prawn Carpaccio, lemon emulsion
and compressed cucumber €35

Tuna tartare, fresh avocado mousse
and gazpacho €28

Steak Tartare Tradition, haché à couteau, croûtons €24
Available as main course with fresh cut fries €34

Taste of Italy

Linguine alle vongole verace €28
With bottarga +€6

Spaghetti "Nerano", sautéed zucchini in olive oil €28

Paccheri alla Norma, smoked eggplant, burrata, ricotta,
and tomato €28

Linguini Lobster (TOP!) €38

Black ink Tagliolini, sea urchin and spicy crumble €32

Veggie "Spaghetti" with King Crab (No Pasta): Zucchini,
Carrot and Parsnip thinly sliced like spaghetti, King Crab,
Tomato and Parsley €28

Burrata ravioli with Sicilian prawn tartare, caviar, gazpacho €42

Tortelli di patate, pesto, green beans and Pine nuts €32

Tagliatelle with Rabbit Ragu €32

Chef's Red Sicilian Prawn Risotto €35

From the Sea

Fish of the day prepared to your liking
in salt crust, grilled, oven...

We usually have fresh whole fish
for parties of two or more - *Market Price*

Whole Branzino, Mediterranean sauce, coriander,
lemon sauce, white pepper €42

Tiger Prawns on Robata Grill topped with orange butter
and almond €35

Grilled Lobster à la Catalana
(tomatoes, peppers and onions) €9 per100g

Sides (€8) Hand cut chips - Steamed Potatoes - Garlic spinach - Patatas Bravas - Green beans

From the Land

Thin Pounded Chicken Paillard and salad €28

Chef's Veal Cutlet alla Milanese orecchia di elefante,
hand cut chips and salad €48

Lamb Loin Wellington, eggplant caviar and chimichurri €48

Dry aged rib-eye steak with hand cut chips €48

Whole Label Rouge roasted chicken,
potatoes and peppers (*for two*) €72

Robata grilled Picanha marinated
in Mojo Canario with hand cut fries (*for two*) €72