

## 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)

## Salads (€24)

Seared goat cheese in sesame crust, green beans, baby spinach, compressed watermelon and roasted cashews

Quinoa salad with fresh herbs pesto, pine nuts and citrus dressing

Niçoise salad with slow cooked tuna

Caesar salad, Chicken

Chef's Green Salad (€18)

## Sandwich and Burgers

Le Sereno Burger €29

Smoked Burger. Smoked patty, smoked bacon, cheddar, caramelized red onions €29

Niçoise style Burger. Mahi, hard boiled egg, tomato, salad €29

Le Sereno Club Sandwich €29

Le Sereno Lobster Club Sandwich €34

« Monsieur croque la Truffe » €34

## 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

## 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

## 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

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

Black ink Tagliolini, sea urchin and spicy crumble €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

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