

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

Rainbow Beetroot Salad, orange dressing, pistachio and goat cheese crumble

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: Globe Artichoke alla Romana, filled with Barigoule artichoke and pecorino salad €26

Lobster and fresh avocado salad on our lievito madre bread €40

Crudo

Fine de 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 au 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, croûtons, 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, with scallops, peas and bottarga €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*

Grilled sea bass fillet, with Frisee, sakura sprout and tomato salad €42

Pan fried Halibut with Jerusalem artichokes and pinot grigio sauce €42

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

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 roast potatoes and grilled vegetable €48

Grilled lamb cutlet with peas, potatoes and morels mushroom €44

Robata grilled wagyu Bavette, verjus sauce and vitlotte potatoes (for two) €86