



Business lunch*

Variety of fresh fish of the day starters
or

“Upside-down” (root vegetables and mushrooms)

“Vittorio” style Paccheri pasta, 

Saltwater fish, according to market availability

Bite size desserts.

euro 80
excluding wine & beverages



The signature dishes of our first 50 years

* Served at midday only. Holidays and Saturdays excluded

Please use mobile phones with discretion

We would like to remind you that smoking is forbidden at the tables. Our staff will be happy to show you the designated smoking areas.



Carte Blanche

A special experience: a chance to let our creative flair
guide you and surprise you.

euro 280
excluding wine & beverages

In the tradition of Vittorio

A menu of fish and crustaceans
prepared according to market availability.

euro 190
excluding wine & beverages

The menus are served for the whole table.



Starters

“Damare” raw fish and shellfish	euro 80
Variety of fresh fish of the day starters	60
50 Warm steamed fish salad	70
Trilogy of foie gras: chestnut, parfait, tatin	80
50 Egg “à la Egg”	160
“Upside-down” (root vegetables, mushrooms, refined black truffle)	60
Crab bisque with sweet and sour scallion and black garlic	90

First courses

Fish and crustaceans soup with mixed Gragnano Pasta	euro 70
Risotto, chestnuts, pork belly and reduction of Moscato di Scanzo red wine	50
Tutto il mare nel risotto...	70
50 “Vittorio” style Paccheri pasta	35
“Raviolo del plin” with Taleggio cheese, corn and black truffle	60
Gold, die-cut Spaghettoro pasta with Pigna white beans, red mullet and its emulsion	60
Ravioli stuffed with fiolaro broccoli and ricotta cheese “in salvietta” served with king prawn and its consommé	60

If you have a food allergy and/or intolerance please ask our staff for information about the food and drinks we serve. You can also view the menu regarding all the specifications.



Fish

50	Mixed fried fish with fruits and vegetables	euro 70
	Roasted Antarctic Common Mora with milk and yuzu	70
50	Fillet of sea bass "alla clessidra"	60
	Amberjack in green sauce, seaweeds and mollusks ragout	60
	Deconstructed scorpion fish, stewed and raw	70
	Special chargrilled langoustines	80
	Turbot "cassoeûla"	70

Meat

	The best of pigeon: "Breast, leg and livers"	euro 70
	Venison (chamois) noisette with red cabbage and peanut pesto	70
	Saddle of lamb with celeriac tatin and Spello beans in green sauce	60
	Smoked pork rib encrusted with spices served with cauliflower and rhubarb	50
	Veal fillet served with soft polenta, Gruyère cream and black truffle	80
	Lavender honey lacquered duck breast with spices	60

An accurate selection of cheeses is available on request

cover charge 7 euro

The menu is subject to change depending on seasonal produce and market availability.

Some of the recipes for our dishes may include natural food additives.

In compliance with legislative requirements, fish intended to be eaten raw has been pre-processed.

It may also have been stored at below-zero temperatures ($\leq -20^{\circ}$ for 24 hrs and/or $\leq -35^{\circ}$ for 15 hrs) and it may have been frozen

