

## IN TERRAZZA

# TO START

"Terrazza" salad 22

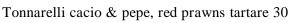
Tomatoes, avocado and burrata cheese 22 Porcini mushrooms, scampi and finger lime 43 Raw fish with pantesca sauce, citrus sorbet 28 Veal with tuna sauce, capers olive oil 25 Kobe beef tartare, misticanza salad, sea urchins mayonnaise 30

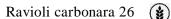
## FIRST COURSES

Broad beans cream and wild chicory 21 Spaghetti with tomatoes sauce and basil 25



Pappardelle with lobster and porcini mushrooms 36 (\$)







### MAIN COURSES

Wild mushrooms pot, poached egg with parmesan vinaigrette 25

Sea bass, cream potato and artichokes 34

Turbot with clams and escarole 36

Blu lobster catalana "Mosaico" 58 (\*)



Small veal cutlets with sautèed rice and green beans 30 (\*)

Lamb medallions, potatoes and chicory, thyme sauce 35

Wagyu fillet from Hokkaido, row and cooked porcini mushrooms 65

## **SIDES**

Purée with extra virgin olive oil 8 Spinach with butter and parmesan 8 Sautèed seasonal vegetables 8 Stir-fried wild mushrooms 12

#### **DESSERT**

Strawberry with tarragon and strawberry sorbet 16

Tarte au citron "De la Ville" 16



Tiramisù, coffee granita and whipped cream 15

Fiordilatte ice cream with chocolate, mango, raspberry and pistachio 16

Ice creams and sorbets of the day 12

In case of food allergies, please notify to our dining room staff. A list of allergens is available on request.