

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 

Tonnarelli cacio & pepe, red prawns tartare 30 


Ravioli carbonara 26 


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 sautéed 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

Sautéed 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.