

La Pecora Nera

== BOUTIQUE RESTAURANT ==

Hors D'Oeuvre

Gems from the Earth 20,00 €

(1,2,3,4,5,6,7,8,9,10,11,12,14)

“Taleggio” Cheese in a Brick Paste with Green Tomato and Tobacco Mustard 18,00 €

(1,3,4,5,7)

Torchon of Foie Gras, delicately scented with François Peyrot Cognac, served on a Pear and Red Berry Chutney 26,00 €

(1,3,5,7,8,9)

Gems from the Sea 24,00 €

(1,2,3,4,5,6,7,8,9,10,11,12,14)

Scallops on a creamy pea purée, with crispy bacon and sour cream 26,00 €

(4,7,14)

Tempura Soft-Shell Crabs with Wasabi Mayonnaise 20,00 €

(1,2,3,4,5,8)

Amberjack Tartare, Greek yogurt and Marinated Cucumbers 24,00 €

(4,7,10)

Mix Crudités from the Sea 35,00 €

(2,4,6,9,11,12,14)

Steamed Prawns, Octopus, Scampi, Calamari, Vegetables and Basil Mayonnaise 24,00 €

(1,2,7)

Cru Master Caviar 30 gr. with toasted Wholegrain Bread and Butter 60,00 €

First Courses

Champagne Risotto with Saffron and Parmesan Mousse 20,00 €

(7,9)

Ravioli filled with Mantovana pumpkin, served on 24-month-aged Parmesan fondue with toasted almonds 20,00 €

(1,3,5,7,8,9)

Handmade Gyoza filled with Sheep's Meat, served with Hay-Infused Milk Cream and Pecorino Sardo 26,00 €

(1,7,9)

Fresh Pasta “Malfatti” with Gander sauce and Black Olive Powder 22,00 €

(1,3,9)

Sardinia Fregula with Seafood, Prawns and Cuttlefish 26,00 €

(1,2,4,9,14)

Marine Plankton Risotto with Scallops in Beetroot Osmosis and Candied Lemon 28,00 €

(2,4,7,9,14)

Homemade Lemon Gnocchi on a Sweet Garlic Cream, with Seared Octopus, Sun-Dried Tomato Sambal, and Crispy Capers 24,00 €

(1,2,4,5,8,9)

Linguine with Arugula Pesto, Toasted Pine Nuts, and Red Shrimp Marinated in Orange 26,00 €

(1,4,7)

Pasta “Paccheri” With Sea bass, Artichokes and Mullet Roe 24,00 €

(1,4,7)

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Second Courses

CBT Chicken Spring Roll on Sautéed Baby Lettuce, with Caesar Dressing and Sliced Grana 24,00 €
(1,2,3,4,5,7,8,10)

Crispy Suckling Pig with Ginger Apples and Hazelnut Brown Sauce 26,00 €
(5,7,8,9,12)

“Ossobuco” (Braised Veal Shank Slice) with Mashed Potatoes 24,00 €
(1,7)

Beef tartare with its Dressings 30,00 €
(3,10)

Beef Steak Florentine Style 75,00 € (for 2 People)

Seared Tuna, cooked Grape Must, Buttered Spring Onion and Katsuobushi 26,00 €
(1,4,5,6,7,8,10,11,12)

Mixture of Fried Prawns, Squids and Vegetables 26,00 €
(1,2,5,8,14)

“Pecora Nera” Fish Soup 28,00 €
(Mussels, Clams, Spiny Dogfish, Prawns and Musky Octopus)
(1,4,9,14)

Charcoal Grilled Octopus with Pak Choi and Guacamole 24,00 €
(14)

Turbot Fish glazed with Pistachios and Citrus Teriyaki, served with Topinambur Cream and Broccoli Rabe 26,00 €
(1,4,6,7,8)

Fish of the Day: in Salt Crust, Grilled or Island Style with Vegetables 35,00 €
(3,4,8)

Side Dishes

Mixed Salad 7,00 €

Boiled Vegetables in Season 7,00 €

Pan Fried or Sweet-Sour Chicory 8,00 €

Roast Potatoes 7,00 €

Fennels Parmigiana Style 7,00 €
(7)

The number in brackets refers to the presence of allergens, the legend is at the bottom of the menu
The Fish is always fresh, in case of not availability, a frozen product of equal quality is used on board
For any needs or intolerances, please contact the dining room staff

