

# TERRACE RESTAURANT AND BAR

## COCKTAIL OF THE NIGHT

### Amalfi Sour 24

Bombay sapphire Gin, Home Made Limoncello, Sweetener, Egg white, Bitter

## CRUDO

### Wagyu Beef Carpaccio 26

Caponata

### Yellow Fin Tuna Tartare 28

Tonnato Sauce, Shallots, Chives

## ANTIPASTI

### Prosciutto de Parma 26

Honey Melon

### Calamari Fritti 26

Marinara Sauce, Lemon

## VERDURE E ZUPPA

### Shredded Chicory Salad 26

Blood Orange, Walnuts, Comte Cheese

### Burrata Cheese 26

Fresh Figs, Rocket, Aged Balsamic

### Sliced Heirloom Tomatoes 26

Olives, Anchovies, Shallots

### Ribollita Soup 22

Kale, Garlic Sour Dough, Parmesan Cheese

## **PASTA**

**Eliche al Pesto 36**  
Broccoli, Zucchini, Soy Beans

**Strozzapretti all' Amatriciana 36**  
Smoky Bacon, Onions, Pecorino

**Linguine al Pesce 42**  
Mixed Reef Fish Ragu, Fresh Tomatoes, White Wine

**Risotto al Funghi 42**  
Field Mushrooms, Parmesan Cheese

## **PESCE**

**Pan Seared Salmon 42**  
Cherry Tomatoes, Capers, Olives, Garden Herbs

**Halibut "Acqua Pazza" 42**  
Wilted Kale, Cherry Tomato Sauce

**Seafood Cioppino 60**  
Reef Fish, Mussels, Tiger Prawns, Fennel, Tomatoes

## **CARNE**

**Grilled Chicken Marsala 42**  
Creamy Portobello Mushroom Sauce

**Veal Osso Bucco 45**  
Mashed Cannellini Beans, Gremolata

**Angus Beef Tagliata 58**  
Rocket, Cherry Tomatoes, Parmesan Cheese

## **CONTORNI**

Roasted Cauliflower, Romanesco Sauce 12

Saute Broccolini and Broccoli Rabe, Garlic, Lemon 12

Roasted Potatoes and Parsnip, Confit Garlic 12